Bake Beans 129

IRON MOUNTAIN KINGSFORD
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UNITY·IN·DIVERSITY
WOMEN'S CLUB

COOK BOOK

1980

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The Cookbook Committee wishes to express their appreciation to the typists, to all who contributed recipes and to those that helped in any way.

A special thanks to Mrs. James (Norma) Hawtin whose artistic talents are expressed on the divider pages.

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Collect for Club Women

Keep us, O God, from pettiness; let us be large in thought,
in word, in deed.
Let us be done with fault-finding and leave off self-
seeking.
May we put away all pretense and meet each other face to
face without self-pity and without prejudice.
May we never be hasty in judgment and always be generous.
Let us take time for all things, make us grow calm, serene,
gentle.
Teach us to put into action our better impulses straight-
forward and unafraid.
Grant that we may realize it is the little things that create
differences, that in the big things of life we are at one.
And may we strive to touch and to know the great common
human heart of us all, and O Lord God.

LET US FORGET NOT - TO BE KIND.

Mary Stewart

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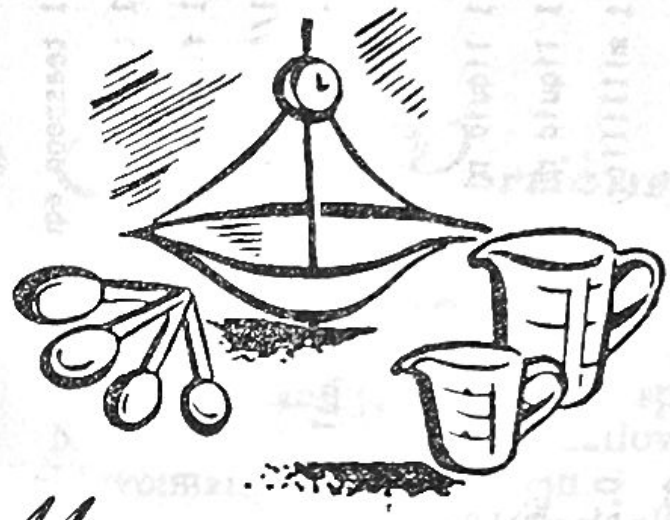


Weights and Measures

Standard Abbreviations

t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart
d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

Guide to Weights and Measures

1 teaspoon = 60 drops
3 teaspoons = 1 tablespoon
2 tablespoons = 1 fluid ounce
4 tablespoons = ¼ cup
5⅓ tablespoons = ⅓ cup
8 tablespoons = ½ cup
16 tablespoons = 1 cup
1 pound = 16 ounces
1 cup = ½ pint
2 cups = 1 pint
4 cups = 1 quart
4 quarts = 1 gallon
8 quarts = 1 peck
4 pecks = 1 bushel

Substitutions and Equivalents

2 tablespoons of fat = 1 ounce
1 cup of fat = ½ pound
1 pound of butter = 2 cups
1 cup of hydrogenated fat plus ½ t. salt = 1 cup butter
2 cups sugar = 1 pound
2½ cups packed brown sugar = 1 pound
1⅓ cups packed brown sugar = 1 cup of granulated sugar
3½ cups of powdered sugar = 1 pound
4 cups sifted all purpose flour = 1 pound
4½ cups sifted cake flour = 1 pound
1 ounce bitter chocolate = 1 square
4 tablespoons cocoa plus 2 teaspoons butter = 1 ounce of bitter chocolate
1 cup egg whites = 8 to 10 whites
1 cup egg yolks = 12 to 14 yolks

1 tablespoon cornstarch = 2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice + 1 cup milk = 1 cup sour milk

1 cup whipping cream = 2 cups whipped
1 cup evaporated milk = 3 cups whipped
1 lemon = 3 to 4 tablespoons juice
1 orange = 6 to 8 tablespoons juice
1 cup uncooked rice = 3 to 4 cups cooked rice

METRIC - U.S. EQUIVALENTS
(To second decimal place)

LENGTH

1 millimeter = 0.04 inch
1 centimeter = 0.39 inch
1 meter = 39.37 inches
= 1.09 yards
1 kilometer = 0.62 statute mile

CAPACITY

1 cubic centimeter = 0.27 fluid dram
1 liter = 1.06 liquid quarts

WEIGHT

1 gram = 0.04 ounce avoirdupois
1 kilogram = 2.20 pounds avoirdupois
= 1000 kilograms
1 metric ton = 2204.62 pounds avoirdupois
= 1.10 tons

EQUIVALENTS OF THE COMMON CAPACITY UNITS USED IN THE KITCHEN

Units	Fluid drams	Teaspoonsful	Tablespoonsful	Fluid ounces	1/4 cupful	Gills (1/2 cupful)	Cupsful	Liquid pints	Liquid quarts	Milliliters*	Liters	Units
1 fluid dram equals	1	3/4	1/4	1/8	1/16	1/32	1/64	1/128	1/256	3.7	0.004	Equals 1 fluid dram
1 teaspoon equals	1-1/3	1	1/3	1/6	1/12	1/24	1/48	1/96	1/192	4.9	0.005	Equals 1 teaspoonful
1 tablespoon equals	4	3	1	1/2	1/4	1/8	1/16	1/32	1/64	15	0.015	Equals 1 tablespoonful
1 fluid ounce equals	8	6	2	1	1/2	1/4	1/8	1/16	1/32	30	0.030	Equals 1 fluid ounce
1/4 cupful equals	16	12	4	2	1	1/2	1/4	1/8	1/16	59	0.059	Equals 1/4 cupful
1 gill (1/2 cupful) equals	32	24	8	4	2	1	1/2	1/4	1/8	118	0.118	Equals 1 gill (1/2 cupful)
1 cupful equals	64	48	16	8	4	2	1	1/2	1/4	237	0.237	Equals 1 cupful
1 liquid pint equals	128	96	32	16	8	4	2	1	1/2	473	0.473	Equals 1 liquid pint
1 liquid quart equals	256	192	64	32	16	8	4	2	1	946	0.946	Equals 1 liquid quart
1 milliliter* equals	0.27	0.20	0.068	0.034	0.017	0.0084	0.0042	0.0021	0.0011	1	1/1000	Equals 1 milliliter*
1 liter equals	270	203	67.6	33.8	16.9	8.45	4.23	2.11	1.06	1000	1	Equals 1 liter

*For all household purposes 1 milliliter may be considered as equal to 1 cubic centimeter.

Approximate 100 Calorie Portions

Almonds (shelled) — 12 to 15 nuts
Angel cake — 1¾ inch cube
Apple — 1 large
Apple pie — ⅓ normal piece
Apricots — 5 large
Asparagus — 20 large stalks

Bananas — 1 medium
Beans — ⅓ cup canned baked
Beans — green string — 2½ cups
Beets — 1⅓ cups sliced
Bread — all kinds — slice ½ inch thick
Butter — 1 tablespoon
Buttermilk — 1⅛ cups
Cabbage — 4 to 5 cups shredded
Cake — 1¾ inch cube
Candy — 1 inch cube
Cantaloupe — 1 medium
Carrots — 1⅔ cups
Cauliflower — 1 small head
Celery — 4 cups
Cereal — uncooked — ¾ cup
Cheese — 1⅛ inch cube
Cottage cheese — 5 tablespoons
Cherries — sweet fresh — 20 cherries
Cookies — 1 to 3 inches in diameter
Corn — ⅓ cup
Crackers — 4 soda crackers
Crackers — graham — 2½ crackers
Cream — thick — 1 tablespoon
Cream — thin — 4 tablespoons
Cream sauce — 4 tablespoons
Dates — 3 to 4
Doughnuts — ½ doughnut
Eggs — 1⅓ eggs
Fish — fat — size of 1 chop
Fish — lean — size of 2 chops
Flour — 4 tablespoons

French dressing — 1½ tablespoons
Grapefruit — ½ large
Grape juice — ½ cup
Grapes — 20 grapes
Gravy — 2 tablespoons
Ice cream — ¼ cup

Lemons — 3 large
Lettuce — 2 large heads

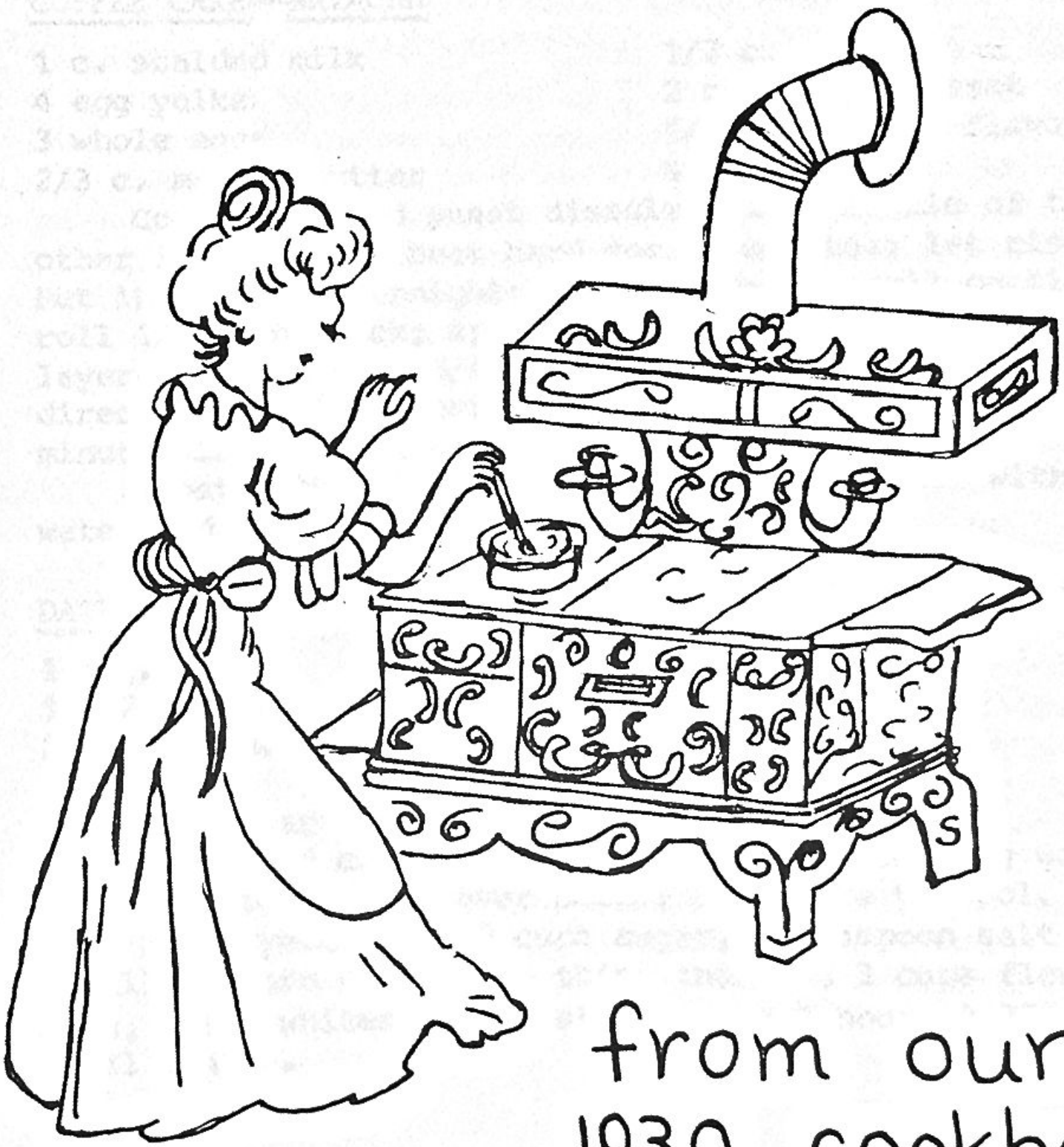
Macaroni — ¾ cup cooked
Malted milk — 3 tablespoons
Marmalade and jelly — 1 tablespoon
Marshmallows — 5 marshmallows
Mayonnaise — 1 tablespoon
Meat — cold sliced — ⅛ inch slice
Meat — fat — size ½ chop
Meat — lean — size 1 chop
Milk — ⅝ cup (regular)
Molasses — 1½ tablespoons
Onions — 3 to 4 medium
Oranges — 1 large
Orange juice — 1 cup
Peaches — 3 medium fresh
Peanut butter — 1 tablespoon
Pears — 2 medium fresh
Peas — ¾ cup canned
Pecans — 12 meats
Pie — ¼ ordinary serving
Pineapple — 2 slices 1 inch thick
Plums — 3 to 4 large
Popcorn — 1½ cups
Potatoes — sweet — ½ medium
Potatoes — white — 1 medium
Potato salad — 1 cup
Prunes — dried 4 medium
Radishes — 3 dozen red button
Raisins — ¼ cup seeded or 2 tablespoons seeded
Rhubarb — stewed and sweetened — ½ cup
Rice — cooked ¾ cup
Rolls — 1 medium
Rutabagas — 1⅔ cups

Sauerkraut — 2½ cups
Sherbet — 4 tablespoons
Spinach — 2½ cups
Squash — 1 cup
Strawberries — 1⅓ cups
Sugar — brown — 3 tablespoons
Sugar — white — 2 tablespoons
Tomatoes — canned — 2 cups
Tomatoes — fresh — 2 to 3 medium
Turnips — 2 cups
Walnuts — 8 to 16 meats
Watermelon — ¾ slice 6 inches diameter

APPROXIMATE AMOUNTS TO SERVE 50 PEOPLE

Navy beans for baking	3 qts. or 6 lbs.
Canned string beans	2 No. 10 cans
Canned beets	2 No. 10 cans
Roast beef	20 lbs.
Roast beef for Swiss steak 3/4 in. thick	20 lbs.
Ground meat for loaf	10 lbs.
Butter	1-1/2 lbs.
Chicken (roasted)	30 lbs.
Chicken pie	20 lbs.
Coffee	1 lb.
Baked Ham	2 hams 10 to 12 lbs. each
Ice cream - dessert	2 gal.
Ice cream - for pie	1 gal.
Lettuce	1 oz. per salad
Head lettuce salad	7 lbs.
Salted nuts	1-1/2 lbs.
Olives	2 qts.
Oysters (escalloped)	1 gal.
Peas	2 No. 10 cans
Peas and carrots	1 No. 10 can and 5 lbs. carrots
Roast pork or fresh ham	20 lbs.
Pork chops	18 lbs.
Potatoes (mashed)	1-1/4 pecks
Sweet potatoes	13-1/2 lbs.
Rice	3 lbs.
Rolls	100 rolls
Soup	3 gal.
Turkey	22-25 lbs.
Vegetables (fresh): Beans, beets, carrots or cabbage	10 lbs.
Whipped cream	2 pts.

RECIPES FROM YESTERDAY



from our
1930 cookbook

RECIPES FROM YESTERDAY

BAKING POWDER DUMPLING

Mrs. Robert M. Smith (1930)

1 egg
1 pinch of salt
1 tsp. butter
1/2 c. water
Flour
1 tsp. baking powder

Beat egg; add butter, water and enough flour to make batter thicker than for pancakes. Drop by spoonfuls into boiling gravy; cover and do not lift for 15 minutes.

COFFEE CAKE--BRIACHE

Mrs. E. G. Kingsford (1930)

1 c. scalded milk
4 egg yolks
3 whole eggs
2/3 c. melted butter
1/2 c. sugar
2 compressed yeast
1/2 tsp. lemon flavoring
4 2/3 c. flour

Cool milk; add yeast dissolved in a little of the milk; add other ingredients; beat hard for 10 minutes; let rise 6 hours. Put in ice box overnight; in the morning, roll on floured board; roll 1/4 inch thick; spread with soft butter; fold to make 3 layers. Cut pieces 3/4 inch wide; twist each piece in opposite direction; coil and bring ends on top. Let rise and bake 20 minutes in moderate oven.

Frost with 1 cup powdered sugar, moistened with boiling water and flavoring.

DATE-NUT LOAF

Mrs. F. C. Cole (1930)

1 pkg. dates
1 1/2 c. boiling water
2 level tsp. soda
2 egg yolks
1 1/2 c. sugar
1 tsp. salt
1 tsp. vanilla
3 c. flour
1/2 c. nuts
2 egg whites

Stone and cut dates; pour 1 1/2 cups boiling water and 2 level teaspoons soda over dates; set aside to cool. Beat together 2 egg yolks, 1 1/2 cups sugar, 1 teaspoon salt and 1 teaspoon vanilla. Turn dates into this, then add 3 cups flour, 1/2 cup nuts, 2 egg whites beaten stiff; bake 1 hour at 325°. Makes 2 small loaves.

ICE BOX ROLLS — Dorothy Seaman (1930)

1 qt. milk, scalded and cooled
1 c. mashed potatoes
1 c. melted butter
3/4 c. sugar
2 cakes yeast, dissolved in 1/2 c. lukewarm water

Mix above ingredients; add enough flour, about 5 cups to make batter; let rise 1 1/2 hours or until bubbles appear. Add:

2 tsp. baking powder
2 1/2 tsp. salt
1 level tsp. soda, sifted with flour

Add enough flour to make stiff dough; knead well. Place in ice box overnight; use for clover leaf, poppy seed rolls, etc. This recips requires 2 3/4 quarts or 11 cups flour.

KENTUCKY SPOON CORN BREAD — Mrs. Howard Gray (1930)

1 c. yellow corn meal
2 eggs
1 T. shortening
2 c. buttermilk or sour milk
1 sm. tsp. soda
1 sm. tsp. salt

Heat shortening in pan; pour over corn meal that has been moistened in scalding water, until it has consistency of putty; to this add well-beaten eggs to which has been added milk with teaspoon soda dissolved.

Bake in pan in which shortening was heated; hot oven; 15 minutes.

ROLLS — Mrs. Ray Hubley (1930)

2 c. milk
2/3 c. sugar
2 compressed yeast
1/2 c. lukewarm water
4 eggs
2/3 c. butter
1 tsp. salt
6 c. flour

Scald milk; add sugar; when milk is lukewarm, add 2 yeast, dissolved in 1 1/2 cups lukewarm water. Mix together with 3 cups flour; beat well and let stand until full of bubbles and bubbles break. Then add 4 well-beaten eggs, 2/3 cup melted butter, small teaspoon salt and 3 cups flour. Let rise until twice its bulk; dough will be very soft; flour board well; roll out dough. Spread with melted butter; cut and fold over; let rise for 30 minutes; bake 20 minutes in moderate oven.

SAFFRON BREAD — Mrs. Evelyn E. Crocker (1930)

1 1/2 sifted flour
1 c. sugar
3 slices lemon peel
1 c. lard and butter
1 1/2 pkg. currants
1 box saffron

Dry saffron on back of stove, then roll very finely; pour scant 1/2 cup scalding water over saffron and let it simmer 1 hour. Mix dry ingredients into flour; then butter and lard; then add saffron and water also. Add a quart of bread sponge, made of:

1 pt. water
1 compressed yeast
1 T. salt
1 T. sugar
Flour enough to make thin sponge

Mix thoroughly and put in bread tins or make into biscuits; let rise very light; bake slowly.

SOUR CREAM MUFFINS — Mary E. Hamlin (1930)

1 c. sour cream
1 egg
1 c. sugar
1/2 tsp. salt
1 1/2 tsp. vanilla
1 1/2 c. flour
1 tsp. soda dissolved in little water if quantity of cream is short

Drop in muffin tins; sprinkle with currants; bake at 400°.

SQUASH MUFFINS — Mrs. G. M. Belhumeur(1930)

1 c. milk
3 T. sugar
1/2 tsp. salt
1/2 c. cooked and sifted squash
Pinch of ginger
1 egg
3 T. melted shortening
2 1/2 c. flour
3 tsp. baking powder

Combine ingredients, adding enough flour to make soft drop batter. Bake on hot griddle.

Be sure you are right, then go ahead, and be sure you are wrong before you quit.

WALNUT PANCAKES

Mrs. F. C. Sweeney (1930)

2 c. bread flour
1 tsp. salt
1 tsp. soda
1 tsp. baking powder
2 c. sour milk
2 tsp. melted butter
1 c. walnut meats, broken

Mix and sift dry ingredients; add milk to make consistency of thick cream; add butter last. Pour from end of spoon on hot oiled griddle; scatter nuts over each cake at once. Brown and turn as usual. Serve with hot syrup.

YUM YUM GEMS

Mrs. Thomas Gander (1930)

1/2 c. butter
1 c. brown sugar
1 egg
1 c. sour cream or milk
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
2 c. flour
1 tsp. soda
1/2 c. chopped nuts
1 c. raisins or currants

Cream butter; add sugar and mix well. Beat egg, add to mixture; sift flour, cinnamon, nutmeg and cloves together; add soda to sour cream. Add flour and sour cream alternately to above mixture, stirring well. Bake in a moderate oven, 15 to 20 minutes.

RED CHRISTMAS CANDY

Mrs. Frank Sweeney (1930)

1/2 c. currant jelly
1 c. sugar
3 T. gelatin
3/4 c. cold water
1 tsp. any desired flavor

Melt jelly and sugar, boil until spins a heavy thread; add gelatin which has been dissolved in the cold water. Pour into shallow pan and sprinkle with nuts. Let cool and cut.

CARROT RING

Mrs. Ben Seaman (1930)

2 c. strained carrots, about 3 bunches
1 c. bread crumbs
1 T. onion juice
Worcestershire sauce
Salt and pepper
1 pt. cream
6 eggs

Add beaten yolks to cream. Add carrots and beaten whites. Add to greased mold. Steam in pan of water 45 minutes. Serve with new peas in center.

GINGER ALE SALAD — Mrs. Raymond Turner (1930)

4 tsp. gelatin
2 T. cold water
2 c. ginger ale
1/4 c. sugar
2 T. lemon juice
3/4 c. diced pears
1/4 c. maraschino cherries

Soften gelatin in cold water and dissolve over hot water; add to ginger ale, lemon juice and sugar; stir until sugar is dissolved. Let stand until begins to set, then add fruit; serve with mayonnaise or cream dressing.

SALAD DRESSING NO. 1 — Mrs. Max Dworsky (1930)

1 c. sugar
3 T. flour
1 tsp. salt
1 egg
1 tsp. mustard
1 c. milk
1 c. vinegar

Mix all together and cook on open fire, stirring constantly until thick. For a richer dressing, add whipped cream just before serving.

CHOP SUEY — Mrs. W. D. Cochran (1930)

1 lb. lean pork steak
1 lb. veal steak
2 stalks celery
6 onions
1 can mushrooms
2 T. molasses
1/2 tsp. salt
Chop suey sauce

Cut meat in strips about 1/2 inch wide and 1 1/2 inches long; fry in hot kettle. Add a little water after meat is well browned. Add onions, sliced, and celery cut in pieces like the meat, also salt and mushrooms. When celery and onions are almost tender, add molasses which has been cooked a few minutes in frying pan. Season to taste with salt and pepper and Chinese chop suey sauce. Thicken with flour and water.

The real problem of your leisure is how to keep other people from using it.

CRAB MEAT ALA NEWBURG

Vivian Miller (1930)

1/2 pt. cream
1/2 pt. milk
2 egg yolks
Butter

Add a generous amount of butter to crab meat and heat thoroughly; beat yolks; add cream and milk; cook slowly until it thickens. Pour over crab meat; do not boil. Serve in patty shells or on toast.

KALDALMAN

Mrs. A. J. Nelson (1930)

1 lb. beef, ground
1 lb. pork, ground
3/4 c. cooked rice
1 egg
1/2 tsp. allspice
Salt and pepper to taste

Enough milk to soften and drop by spoonful; mix all ingredients. Separate large leaves from a cabbage; parboil in salt water; drain water. Take 1 leaf at a time and drop 3 tablespoons meat in the leaf; wrap cabbage around meat until thoroughly covered. Place the kaldalman in 1 layer in a roaster which has 3 tablespoons melted butter in the bottom. Roast in hot oven; turn each ball once so they are well browned. This meat is most delicious when warmed over.

NUT CROQUETTES

Mrs. Wm. Alexander (1930)

2 c. hot riced potatoes
1/2 tsp. salt
1 sm. onion, chopped
1 tsp. butter
3 T. cream
1/8 tsp. pepper
1/2 c. chopped walnuts
1 egg
Bread crumbs

To rice potatoes, add salt, pepper and chopped onion. Add cream and nuts and last, butter; mix all together thoroughly. Roll in bread crumbs, then in beaten egg and then in bread crumbs again. Drop in deep Crisco at 390° or when a bread crumb browns and cook until brown. Serve hot with cream sauce to which has been added grated cheese to taste or peas.

God never makes us conscious of our weakness except to give us of His strength.

PASTIES

Katherine Cruse (1930)

1 lb. chuck steak
1 lb. pork butt
1/2 lb. kidney suet
2 med.-sized onions
1/2 med.-sized rutabaga
4 lg. potatoes
1 qt. flour
1 T. lard
Water
Salt

Dice meat, grind suet, grind rutabaga, cut onions up rather fine and cut potatoes in thin, small slices. Mix flour, lard and 1 cup suet and salt with enough water to make a stiff dough. Cut into 4 pieces and roll out about 1/4 inch thick.

On each piece put, first, a layer of rutabagas, then potatoes the meat, then onion; sprinkle a little suet over the top and add pepper and salt to taste. Close crust. When done, pour a tablespoonful of rich meat stock through opening in top of crust. This will make 4 good-sized pasties. Bake 1 1/4 hours in moderate over

SMOTHERED PORK CHOPS

Mrs. Paul J. Gingrass (1930)

1 c. rice
1 pt. tomatoes
5 onions, cut fine
Salt and pepper
Pork chops

Stir first 3 ingredients together and place in small roaster. Add seasoning and meat. Cover with water and cook 2 hours in moderate oven, stirring occasionally so that rice does not stick to bottom of pan. Remove top of roaster 1/2 hour before serving to allow meat to brown. An excellent winter dish.

POTATO PANCAKES

Mrs. D. F. Goodman (1930)

5 or 6 potatoes, grated
1 egg
2 T. milk
Salt
2 or 3 T. flour may be added if potatoes contain a great amount of water

Fry in butter; it is necessary to cook longer than ordinary pancake. Delicious with pot roast if baked in pie tin for 1 hour (hot oven).

Take time to think - you can do more work with your head than you can with your feet.

SOUR VENISON

Mrs. H. V. Malin (1930)

Venison, cut in sm. pieces
3 T. flour
3 T. butter
Water
Bay leaves
Whole cloves
1/4 glass vinegar

Soak venison overnight in salt water. Brown butter and flour; add venison and stir until meat is browned. Then add water to partly cover meat. Add bay leaves (few) and whole cloves and vinegar. Simmer for 2 hours. Salt to taste.

SWISS STEAK

Mrs. Wm. S. Cudlip (1930)

2 lbs. round steak, cut about 2 in. thick
1/2 c. flour
Salt and pepper, mix
1/4 c. bacon drippings
Few slices of onion
1/2 green pepper, chopped fine

Two cups boiling water or 1 cup water and 1 cup strained tomatoes. Pound flour into meat; heat fat; brown meat on both sides; add onion, green pepper, boiling water and tomatoes. Cover closely; simmer 2 hours or more.

SPINACH SOUFFLE'

Mrs. John Flanagan (1930)

3 T. butter
3 T. flour
1/4 tsp. salt
1/8 tsp. pepper
Onion juice
1 c. milk or thin cream
1 c. cooked spinach
3 eggs
1/2 c. grated cheese

Melt butter; add flour and seasonings and gradually the milk. Add spinach pressed dry and put through a sieve. Add the well-beaten yolks; fold in grated cheese and the stiffly beaten egg whites; bake in a buttered dish placed in pan of hot water. When firm, serve with white sauce.

The chains of habit are too weak to be felt until they are too strong to be broken.

HOT WATER PIE CRUST

Lucy Plowman (1930)

1 1/2 c. flour
1/2 c. lard
1/4 c. hot water
Pinch of salt
Pinch of baking powder

Put dry ingredients and lard into bowl; pour hot water over and mix with a fork; chill in ice box.

FRESH BLUEBERRY PIE

Mrs. G. M. Belhumeur (1930)

1 1/2 c. flour
1/2 tsp. salt
1/2 c. shortening
6 T. ice water
1/2 tsp. cinnamon
3 c. blueberries
2/3 c. sugar
3 T. flour for thickening
2 T. butter

Prepare crust in the usual manner; fill crust with berries which have been mixed with cinnamon, sugar and flour. Dot with butter; cover with top crust; bake 30 minutes; 10 minutes at 500°, then at 350° for 20 minutes.

BUTTERSCOTCH PIE

Esther J. Turner (1930)

1/2 c. brown sugar
1 T. flour
1 T. cornstarch
2 eggs
1 1/2 c. milk
1 T. butter

Mix dry ingredients together; add beaten egg yolks, milk and butter. Cook in double boiler until quite thick; let cool before putting into shell; use whites of eggs for the meringue by beating stiff and adding 2 tablespoons sugar. Spread on top of pie and brown in oven.

MOLASSES PIE

Mrs. D. C. Eisile (1930)

4 T. butter
3/4 c. sugar
3 T. flour
2 eggs
1/2 c. molasses
1 c. milk
1/4 c. salt, soda and nutmeg
1 tsp. vanilla

Cream butter and 1/2 cup sugar and yolks of eggs; beat thoroughly. Mix and sift together flour, salt, soda and nutmeg. Combine the 2 mixtures and add milk brought to the scalding point; add vanilla and pour in baked crust. Bake slowly until done. Cover with meringue of 2 egg whites.

ADDITIONAL RECIPES

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APPETIZERS and BEVERAGES

APPETIZERS

ANCHOVY DIP — Rosemary Mosca

2 cans anchovy
1/2 lb. butter

Place anchovy contents in skillet. Saute' with butter. Stir often; anchovies will liquify and blend with butter; do not scorch. Serve in heated chafing dish or fondue pan over lowest heat. Serve with variety of fresh vegetables; especially good with green pepper or celery sticks. This will be salty.

AVOCADO NIBBLE DIP — Corrie Roberts

4 oz. cottage cheese
1 T. lemon juice
1/4 tsp. salt
1 tsp. chopped onion
1/4 tsp. chopped parsley
1 c. cubed avocado

Place all ingredients in container and blend until smooth. Chill and sprinkle with paprika. Makes 1 cup.

BEST CHIP DIP — Elsa Brule

2 (8 oz.) pkgs. cream cheese
1 can cream of mushroom soup
1 pkg. corned beef, diced fine
2 T. onion, grated
1/4 c. catsup, use a little less

Mash cheese and soup with fork. Do not use blender. Add rest of ingredients. Should be a little lumpy. Serve at room temperature but refrigerate leftovers.

DIP — Nora Kearney

1 c. mayonnaise
1 c. grated Parmesan cheese
1 can artichokes, sliced thin

Mix; bake at 350° oven for 20 minutes. Serve hot with crackers.

NIPPY BLUE CHEESE DIP FOR RAW VEGETABLES — Kay Rochon

2 (3 oz.)pkgs. cream cheese
3 T. milk
1 T. mayonnaise
1/2 tsp. Worcestershire sauce
1/4 c. crumbled blue cheese

Blend cream cheese, milk, mayonnaise and Worcestershire sauce until smooth. Fold in blue cheese. Add additional milk if necessary.

CRAB MEAT DIP

Jo Gannon

1 c. mayonnaise
1/2 c. sour cream
1 can crab meat, shredded
1 T. lemon juice
1 T. sherry wine
1 tsp. parsley
Salt to taste

DRIED BEEF DIP

Nelda Fornetti

1 (8 oz.) pkg. cream cheese
2 T. milk
1 (3 oz.) pkg. dried beef
1/2 c. sour cream
2 1/4 c. chopped green pepper
2 T. chopped onion
1/4 tsp. garlic salt
1/4 tsp. pepper

TOPPING:
1/2 c. chopped pecans
2 T. butter or oleo

Cream cheese with milk; stir in finely chopped dried beef. Blend in remaining ingredients. Turn into a small casserole. Saute' pecans in butter. Spoon over beef mixture. Bake at 350° for 20 minutes. Serve hot or cold with crackers.

SEAFOOD CHIP DIP

Judy Trump

1 (8 oz.) pkg. cream cheese
1 (6 1/4 oz.) can crab, shrimp or lobster
2 tsp. chili sauce
2 3/4 tsp. horseradish
1/3 c. Hellmann's mayonnaise
1 tsp. lemon juice
Salt to taste

Mix and chill.

TUNA IN A SHELL (A Dip)

Rose Brisson

1 (3 oz.) pkg. cream cheese, room temperature
1/4 c. commercial sour cream
1 (7 oz.) can tuna, well drained
2 hard-cooked eggs, cut in squares
1/4 tsp. salt
1/4 tsp. black pepper
5 drops hot pepper seasoning
1 tsp. lemon juice
4 lg. pitted ripe olives, well drained and coarsely chopped

Blend first 8 ingredients in blender or mixer until smooth. Remove from blender; stir in olives and refrigerate at least 1 hour before serving, to enhance the flavor. Serve with your favorite chip. Makes 1 3/4 cups of dip.

SPECIAL DIP OR MYSTERY DIP — Joyce Malsack

1 c. Hellmann's mayonnaise
1 c. sour cream
1 tsp. onion
1 env. Lipton's country vegetable soup
1 pkg. frozen chopped spinach
Dash of garlic salt

Drain spinach and squeeze moisture out. Mix with rest of ingredients just before serving. Serve with rye bread rounds, salted wafers or pumpernickel crackers.

VEGETABLE DIP — Mary Ann Koerschner

1 (8 oz.) carton sour cream
1/4 c. mayonnaise
1/4 tsp. garlic powder
1/4 tsp. salt
1/4 tsp. sweet basil
1 dash white pepper
1 dash red pepper
1 tsp. dry minced onion

Mix all ingredients and let stand overnight. Serve with carrots, cauliflower, etc.

VEGETABLE DIP — Bonnie Arndt

1 pt. Hellmann's mayonnaise
2-3 T. wine vinegar
1 bunch green onions, cut up

Mix together. Keeps a long time. Good for cauliflower, broccoli, celery, carrots, cucumbers, cherry tomatoes.

VEGETABLE DIP — Harriet Norr

2/3 c. mayonnaise
1 tsp. minced onion
1 tsp. dill weed
1 tsp. Beau Monde
1 (3 oz.) pkg. cream cheese
1 sm. carton sour cream
1 tsp. parsley

Blend all together. Chill and serve. Especially good with celery, carrots and cauliflower.

BEEF ONION RINGS — Gen Skoglund

1 c. pancake flour
1 egg
1 T. oil
1 beef bouillon cube in 1/2 c. water

Mix well; will be thick batter. Dip onion rings in batter and fry in deep oil for 3 minutes. May use zucchini slices in batter and fry.

HOT CRAB FILLING

Ruth Anderson

1 (3 oz.) pkg. cream cheese
1/2 tsp. Worcestershire sauce
1/2 (7 3/4 oz.) can crab, flaked
1/8 tsp. garlic salt
1 Wiki Wiki shell recipe

Combine cream cheese with Worcestershire sauce, crab and garlic salt. Mix well. Fill shells with crab mixture. Bake at 325° for 3 to 5 minutes or until heated through.

GREEN CHILE BAKE

Louise Firebaugh

12 oz. monterey Jack cheese, shredded
1 (4 oz.) can green chile peppers
4 eggs, beaten

Drain and chop chile peppers. Layer cheese and pepper in greased 7x11 pan. Pour beaten eggs over peppers and cheese. Bake at 300° for 1 hour. Cool 10 minutes and cut in squares. Can be served warm or cold. If cut in small squares, they make a great hors d'oeuvres.

CURRY-CHUTNEY FILLINGS

Ruth Anderson

1 (3 oz.) pkg. cream cheese
1/2 tsp. curry powder
2 T. finely chopped chutney
1 T. crumbled bacon
1 Wiki Wiki shell recipe

Combine cream cheese and curry powder. Mix well. Stir in chutney and bacon. Fill shells with mixture.

CURRIED CRAB SPREAD

Pat Juul

1/2 lb. crabmeat, fresh or canned
1/4 c. mayonnaise
2 T. sour cream
2 tsp. grated onion
1 T. minced fresh parsley
1 tsp. curry powder
Salt and pepper to taste

Mix all ingredients. Serve with crackers. Serves 10.

Before you flare up at anyone's faults, take time to count ten — ten of your own.

CHEESE BALL

Vivian Larson

2 (6 oz.) pkgs. blue cheese
1 (8 oz.) pkg. cream cheese
2 (5 oz.) jars sharp English cheese
2 tsp. grated onion
1 tsp. Worcestershire sauce
1/2 tsp. seasoning salt
Chopped pecans
Chopped parsley

Blend in mixer all ingredients except pecans and parsley. Chill. Roll in nuts and parsley when ready to serve.

CHEESE BITES

Marge Schmutzler

1 c. sharp Cheddar cheese, room temperature
1/2 c. butter, room temperature
1 c. Rice Krispies
1 c. flour
1/4 tsp. Tabasco sauce
1/4 tsp. salt, scant
1 tsp. dry mustard, scant

Mix all ingredients well, except Rice Krispies, and mix again. Pinch off marble-size pieces. Place on lightly greased cookie sheets. Bake 12 to 15 minutes at 350°. Makes about 50.

CHEESE DELIGHTS

Lucy Shampo

1/2 c. butter
1/2 lb. sharp Cheddar cheese, grated
2 c. flour
1/2 tsp. salt
1/4 tsp. cayenne pepper
Blanched almonds

Cream butter and cheese. Mix in flour, salt and pepper. Knead to make smooth. Chill and roll in 1/4 inch thickness. Cut with a small round cutter. Press a half almond in center of each biscuit. Place on ungreased cookie sheet and sprinkle lightly with salt. Bake at 350° for 7 to 8 minutes.

CHEESY LASAGNA PIZZA

Vin Koffman

1 pkg. hot roll mix
1 lb. hamburger
1 pkg. spaghetti sauce mix, 1 T. reserved
1/4 c. water
1 (8 oz.) can tomato sauce
12 oz. cottage cheese
1/4 c. Parmesan cheese
8 oz. mozzarella cheese

Grease 14 inch jelly roll pan. Brown hamburger and drain. Add dry spaghetti mix, water and tomato sauce. Simmer while preparing crust. Dissolve yeast; add reserved spaghetti sauce mix (1 tablespoon) and dough mix. Spread dough in pan.

Continued Next Page.

CHEESY LASAGNA PIZZA (Continued).

Top with cottage cheese, meat and Parmesan cheese. Bake at 400° for 25 to 35 minutes. Top with mozzarella cheese and bake for a few more minutes. Cut in squares.

CHEESE PIZZAS

Jean Gasbarro

DOUGH:

2 eggs, beaten
1 c. milk
1 tsp. salt
1/2 c. oil
Approximately 3 1/2 c. flour

Place flour in a circle in a bowl with opening in middle. Add all ingredients, mixing flour with liquids until dough gets thick, then knead until you get a firm ball. Rub dough ball with little oil and set aside for 1/2 hour, covered. Roll out dough and fit a cookie sheet. Spread filling over dough. For top crust cut in strips crisscross. Beat an egg and brush over top with a brush.

FILLING:

1 lb. tuma cheese, chopped fine
1 lb. ricotta
Salt and pepper lightly
1/2 c. grading cheese
2 eggs, beaten

EASY HAMBURGER QUICHE

Cathy Corcoran

1 unbaked deep dish pastry shell
1 lb. browned hamburger, fat drained
1/2 c. mayonnaise, not salad dressing
2 eggs
1 T. cornstarch
1 1/2 c. grated colby cheese
1/3 c. chopped green pepper
1/3 c . chopped onion, or to taste
Salt and pepper, to taste
1/2 c. milk

Blend mayonnaise, eggs, cornstarch and milk till smooth. Add remaining ingredients and stir. Turn into pastry shell. Bake at 350°, preheated oven, 35 to 40 minutes, on cookie sheet. Top should be golden brown. A combination of sour cream and horseradish is delicious placed on top of each serving.

Serves 6 to 8.

Life is 10% what you make it and 90% how you take it.

PARSLEY GARNISH — Rosemary Mosca

Fresh parsley
1 sm. can anchovies

Wash and thoroughly dry fresh parsley on paper toweling. When dry, gather in bunches and chop finely with chef's knife. Add anchovies, chopped finely also; add all ingredients and oil to chopped parsley. Store in covered jar in refrigerator until wanted. Can be served with various meat or fish dishes as a complement or garnish.

PEPPERS IN TUNA (Poor Man's Antipasto) — Delores H. Chiapusio

20 green peppers
3 c. Mazola oil
2 1/2 c. dark vinegar
1/4 c. salt
2 cans water packed tuna
1/4 c. lemon juice
2 cans tomato paste, small
3 cans mushrooms, bits and pieces
3 cloves garlic, sliced, or garlic salt

Wash and cut peppers in bite-size pieces. Cook everything except peppers to a rapid boil, then add peppers and boil until peppers are done to your taste. (Not too much - slightly hard). Fill hot jars and seal with hot lids. Keep mixture boiling while bottling, so oil won't separate.

PIZZA APPETIZERS — Susan Bennett

1 lb. ground beef
1 lb. Italian sausage
1 lb. Velveeta cheese
1 tsp. oregano
1/2 tsp. garlic salt
1/2 tsp. Worcestershire sauce

Brown ground beef. Drain off grease. Add cheese and rest of ingredients. Spread on party rye bread and freeze. Bake at 400° for 10 minutes. Makes 1 1/2 loaves - 4 dozen pieces.

Housework is something you do that nobody notices unless you don't do it.

PIZZA BY-THE-YARD

Corrie Roberts

1 unsliced loaf French bread
1 (6 oz.) can tomato paste
1/4 c. grated Parmesan cheese
1/4 c. finely chopped onion
1/4 c. chopped pitted ripe olives
1/2 tsp. dried oregano, crushed
1/2 tsp. salt
1 lb. ground beef
4 oz. sharp cheese

Cut loaf in half lengthwise. Combine tomato paste, Parmesan cheese, onion, olives, oregano, salt and 1/4 teaspoon pepper with browned meat and mix well. Spread atop loaf halves. Sprinkle cheese on top. Place on baking sheet in 350° oven for 15 minutes. Serves 6.

SEAFOOD QUICHE

Sally Jacobs

1 unbaked pie shell
1 c. seafood, fresh or canned shrimp, crab meat, scallops, etc
1 T. chopped parsley
4 T. dry vermouth
1/2 tsp. salt and pepper
3 eggs
1 c. heavy whipping cream
2 T. chopped green onion
3 T. butter

Saute' onions in butter; add seafood. Stir gently over medium heat for 2 minutes. Add vermouth. Raise heat and boil for 1 minute or longer until liquid evaporates. Remove from heat. In mixing bowl beat eggs slightly. Add cream, seasonings and parsley. Add seafood mixture; stir all together. Pour into pastry shell and bake at 375° for 25 to 30 minutes, till custard sets and quiche puffs and turns brown. Bon Appetit!

QUICHE LORRAINE

Ruth Schorman

1/2 lb. bacon, cooked and diced
1 1/4 c. shredded Swiss cheese
2 c. milk
1/2 c. Bisquick
4 eggs
Salt and pepper, to taste

Preheat oven to 350°. Put bacon in bottom of 9 inch pie plate or quiche pan and spread with cheese. Blend rest of ingredients in blender until smooth. Pour over bacon and cheese. Bake 50 to 55 minutes. Let stand 5 minutes before cutting.

*Check quiche in about 40 minutes to be sure it isn't burning on top.

QUICHE LORRAINE

Helen Harvey

1 (9 in.) unbaked pie shell
1/2 lb. sliced bacon
1 1/2 c. (6 oz.) grated Swiss cheese
3 eggs
1 1/2 c. light cream
3/4 tsp. salt
Dash of nutmeg and pepper

Brown bacon until crisp; drain and crumble into pie shell. Sprinkle in grated cheese. Beat eggs and cream and seasonings; pour in pie shell. Bake 35 to 40 minutes at 375°. Cool 10 minutes before serving. Serves 6.

RADISH APPETIZER

Catherine Bonner

1 lg. bunch crisp radishes
Philadelphia cream cheese, 8 oz. pkg.
Salt
Monosodium glutamate
Thin white bread rounds, lightly buttered

Chop radishes rather fine. Do not grind. Spread out on a towel until very dry, 2 to 3 hours. Season cream cheese - amount varies according to size of radish bunch - with salt and monosodium glutamate according to taste; spread on thin white bread rounds lightly buttered not too long before serving. Refrigerate until ready to serve.

WIKI WIKI APPETIZER SHELLS

Ruth Anderson

1 lb. (1 loaf) white bread
1/4 c. butter, melted

Preheat oven to 325°. Cut 2 rounds (2 inches in diameter) out of each slice of bread. Flatten each round with a rolling pin to 1/8 inch thickness. Brush both sides with melted butter. Put into tart pan, fluting edges. Bake 15 minutes or until golden brown. Serve warm or cold with either hot crab or curry chutney fillings. Makes 32 shells.

ZUCCHINI STICKS

Viva Carlson

1 med. zucchini
1/2 c. grated Parmesan cheese
1/2 c. dry bread crumbs
Green Goddess salad dressing

Wash and peel zucchini. Cut in half, then lengthwise into strips. Combine cheese and bread crumbs in shallow dish. Roll strips in bottled dressing then in crumb mixture. Place on ungreased cookie sheet. Bake at 425° for 15 to 20 minutes until crisp and brown.

OATMEAL BREADSTICKS

Joan Flood

1 1/2 c. flour
1 T. yeast
1 T. sugar
1 1/2 tsp. salt
1 1/4 c. warm (110°) water
2 T. oil
1 c. oatmeal
1 1/2 c. additional flour

Stir flour and yeast together; add water and oil. Mix sugar and salt together; add to other ingredients. Stir in oats and additional flour. Cover and let rise until double. Punch down and let rest for 10 minutes. Separate dough into balls; form breadsticks and place on cookie sheets. Let rise until double and bake in 375° oven for 20 minutes.

RICHARD'S BREADSTICKS

Catherine Bonner

1 stick butter or margarine
2 pkgs. salted breadsticks, long, thin variety
Dill weed
Garlic powder
Dill seed
Celery seed
Rosemary
Sesame seed
Sage
Oregano
Onion powder
Any herb or spice you might prefer

Melt butter. Place in 9x13 inch pan. Roll sticks in butter until coated. Sprinkle sticks with any or all of above seasonings. Roll sticks so evenly covered. Bake at 200° for 2 hours. Turn often.

BEVERAGES

SLUSH

Joyce Bertoldi

7 c. water
1 1/2 c. sugar
4 green tea bags
1 (12 oz.) can frozen orange juice
1 (12 oz.) can frozen pink lemonade
2 c. any liquor, brandy, rum, gin, etc.
7-Up

Bring 7 cups water and sugar to a boil and cool. To 2 cups boiling water, add tea bags; cool and squeeze bags. Add orange juice and lemonade. Add liquor. Freeze; stir after 6 to 8 hours. Serve half slush and half 7-Up in any type glass. (The 5 quart plastic ice pail is ideal for this).

SHOWY CHAMPAGNE PUNCH

Cathy Corcoran

2 qts. champagne
1 can limeade, frozen and undiluted
1 can lemonade, frozen and undiluted
1 lg. can unsweetened grapefruit juice
1 lg. pkg. frozen strawberries
1 qt. ginger ale

Mix above ingredients in large punch bowl; add champagne last. For floating ice, use ring mold. Add red and green cherries, slices of orange and water. Let freeze. After mixing punch add frozen ring.

GRAPE CREME

Pauline Andrews

1 qt. grape juice (Welch)
1 c. sugar
2 1/2 T. lemon juice

Heat the above to boiling point. Meanwhile dissolve 5 tablespoons cornstarch in a little water. Gradually add some of the hot grape juice to cornstarch until you have about 1 cup of liquid. Beat until smooth, then slowly add mixture to grape juice, stirring while adding. Cook 3 to 4 minutes. Put in serving dishes and chill in refrigerator. (Cover glasses to prevent coating). Serve with whipped cream or liquid cream.

GRASSHOPPERS

Harriet Norr

1 gal. vanilla ice cream
3/4 c. white creme de cacao
3/4 c. green creme de menthe

Mix all together. Put in freezer. Serve after dinner or as dessert.

HAWAIIAN PUNCH

Ruth Weber

2 (46 oz.) cans pineapple juice
2/3 c. lime juice
2 c. sugar
2 bottles carbonated water
2 2/3 c. orange juice
1 1/3 c. lemon juice
2 bottles ginger ale

Chill. Will serve 50 (4 ounce) servings.

Try to fix the mistakes - never the blame.

PUNCH

Mrs. Harvey (Margaret) Johnson

1 (6.2 oz.) pkg. presweetened raspberry Kool Aid
1 sm. can frozen orange juice
1 sm. can frozen lemonade
1 qt. ginger ale
2 qts. cold water

Thaw frozen juices and mix all ingredients together. Garnish with orange and lemon slices, also maraschino cherries. Use ice cubes or ice ring.

SPICED TEA

June Waisanen

1 c. lemon instant tea
2 c. orange Tang
3 c. sugar
1/2 tsp. cinnamon
1/2 tsp. cloves

Use 3 teaspoons to 1 cup boiling water.

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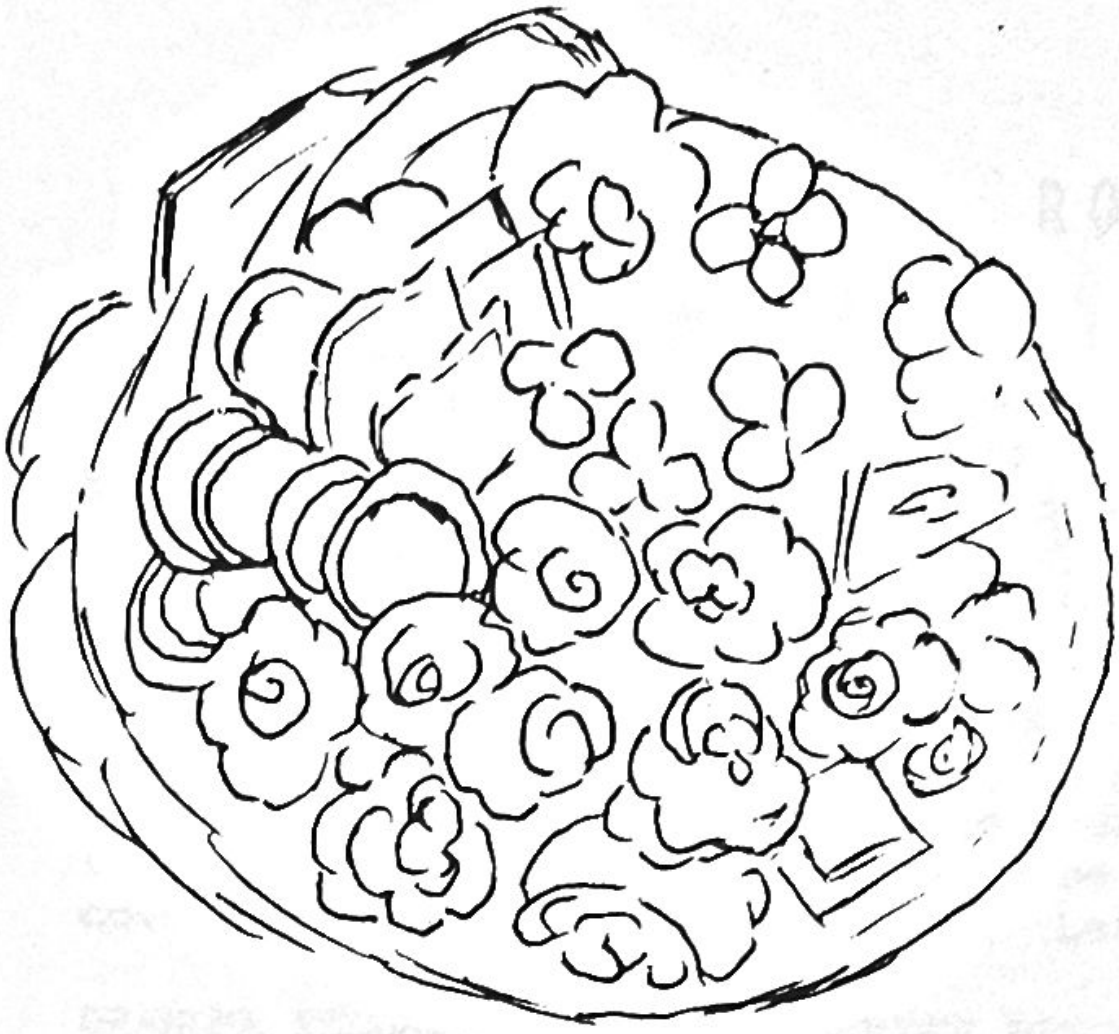
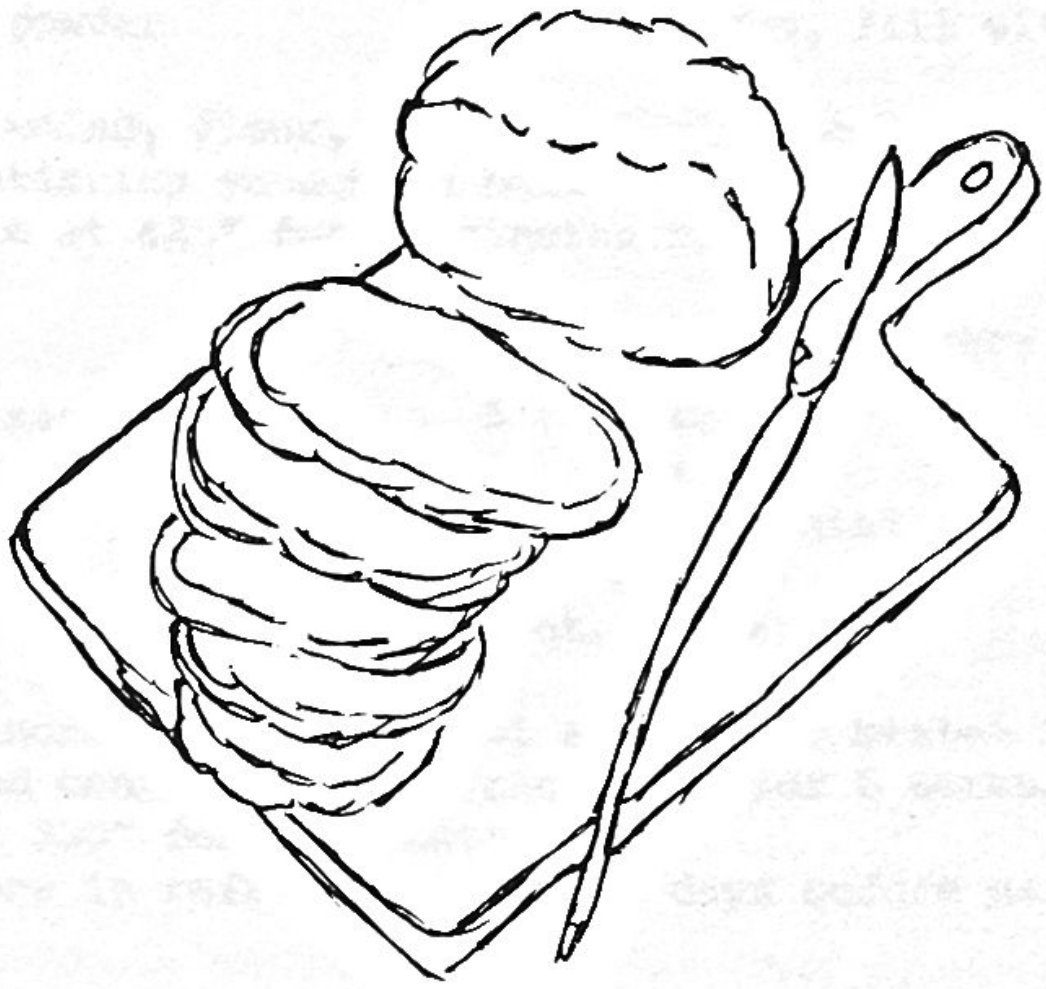
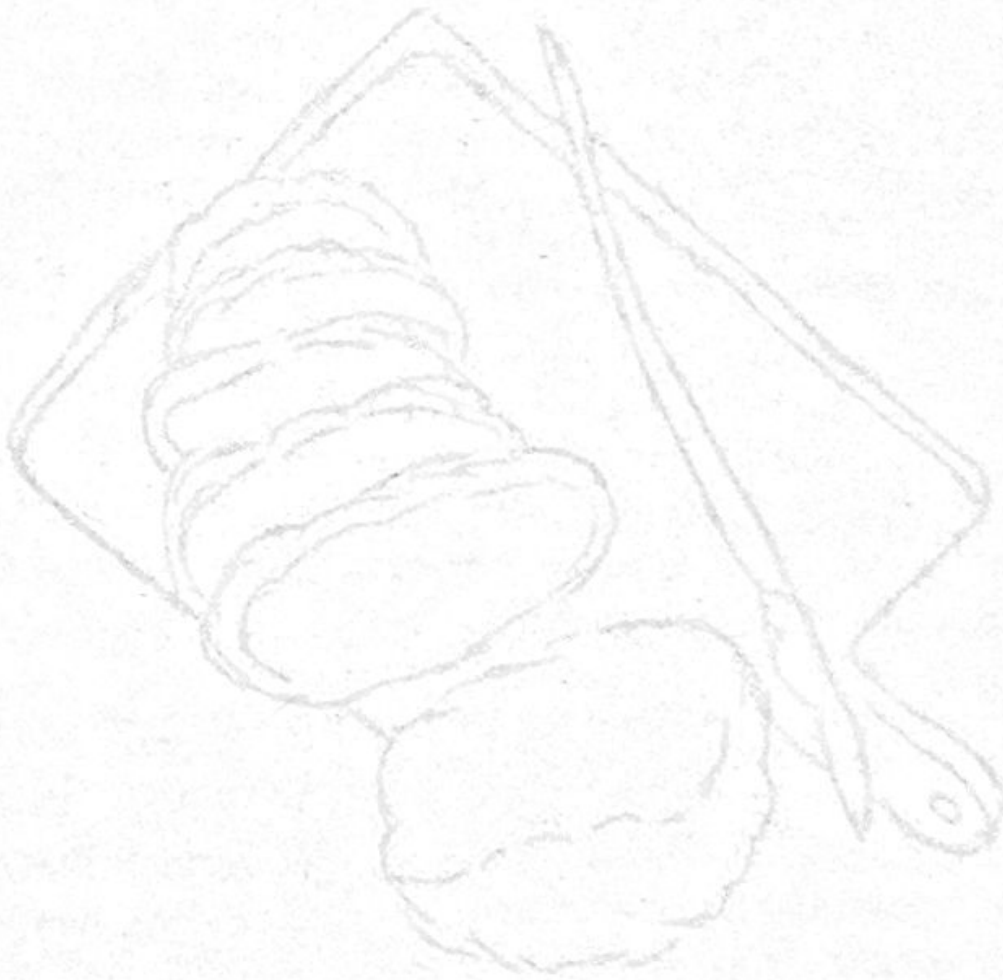


BREADS and ROLLS





BREADS - ROLLS

ANGEL BISCUITS

Mary Van Hoven

1 pkg. dry yeast
1/4 c. warm water
2 1/2 c. flour
1/2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
1/8 c. sugar
1/2 c. shortening
1 c. buttermilk

Dissolve yeast in warm water and set aside. Mix dry ingredients in order given, cutting in shortening as in pie crust. Stir in buttermilk and water-yeast mixture. Blend thoroughly and the dough is ready to be refrigerated in large covered bowl or made into biscuits. Let rise and bake at 400°.

GRANDMA FELDHAUSEN'S BAKING POWDER BISCUITS

Marion Feldhausen

2 c. flour
4 tsp. baking powder
1/4 tsp. salt
1/2 c. shortening
1 egg in cup, fill with milk

Mix shortening, flour, salt and baking powder together; add egg and milk stirring enough to hold together, as little as possible. Bake at 425° for 12 minutes or until slightly brown.

BRAN MUFFINS

Mary Kay Krause

15 oz. box raisin bran
2 1/2 c. sugar
5 c. flour
5 tsp. soda
5 tsp. salt
Additional raisins if desired

Mix with beater:

4 eggs
3/4 c. oil
1 qt. buttermilk

Mix dry ingredients in a bowl and add to beaten ingredients. Keep in covered container in refrigerator for 6 weeks. Bake in muffin tins at 350° for 30 minutes.

Note: Store in refrigerator for 2 days before using.

Tact is the ability to close your mouth before someone else wants to.

BUTTERHORN ROLLS

Dorothy Elscott

4 c. flour
1/2 c. Crisco
2 tsp. salt
4 tsp. sugar
2 eggs, beaten
1 c. milk, room temperature
2 yeast cakes, dissolved in 1/4 c. water

Mix flour, Crisco, salt and sugar like pie crust. Add beaten eggs and yeast to flour mixture. Cover bowl with damp cloth and put in icebox. Divide dough in 4 parts. Roll like for pie crust. Cut pie-shaped wedges from each rolled out portion. Roll from outer edge to form butterhorn. Let rolls rise for 1 hour, then bake at 375° for 15 to 20 minutes.

This recipe can be used for different kinds of dinner rolls.

BUTTER HORNS

Marge Anderson

4 c. flour
4 T. sugar
1 c. butter or oleo
1 tsp. salt
1 c. scalded milk, let cool
1 cake yeast
3 egg yolks

Combine flour, sugar, butter and salt and mix like pie dough. Mix and blend in with top mixture. Let stand overnight in refrigerator. Divide in 4 wedges. Roll each wedge in round circle and cut in 8 pie-shaped pieces. Beginning at round edge, roll up. Place on pan, point underneath. Let rise. Bake at 350° for 12 minutes.

Frosting is optional. Sprinkle nuts or coconut on top if frosted.

DESSERT BISCUITS

Yola M. Gianunzio

3 c. flour
3 tsp. baking powder
1/2 c. sugar
1 tsp. salt
1/2 c. butter or oleo
3 eggs
2/3 c. milk

Sift dry ingredients. Cut in butter until worked in. Beat eggs. Save 1 teaspoon to put on top of biscuits before baking. Add milk to eggs and add to dry ingredients. Stir just enough to be able to handle. Pat out on floured board. Cut with biscuit cutter. Bake on ungreased baking sheet, 15 to 20 minutes at 400°.

ICE BOX ROLLS

Rose Wittock

4 c. flour
2 T. sugar
1/2 tsp. salt
1 c. (2 sq.) oleo
2 eggs
1 c. milk
2 env. dry yeast
1/4 c. warm water

Mix like for pie crust flour, sugar, salt and oleo. In a separate dish beat eggs; add milk and yeast that has been softened in warm water. Add to flour mixture; mix only till all flour is moistened. Do not knead dough. Refrigerate overnight. Form into the rolls of your choice, such as Parker House, cinnamon or coffee cake or kolache. Let rise until light. Bake at 375° until brown.

ONE HOUR DINNER ROLLS

Joyce Romagnoli

3 1/2-4 c. flour
2 pkgs. instant dry yeast
2 T. sugar
2 tsp. garlic salt
1 tsp. Italian seasoning
1 c. milk
1/2 c. water
2 T. butter or margarine
1 egg
1 c. Parmesan cheese
2 T. butter, melted
1/4 c. Parmesan cheese

In large mixer bowl combine 1 1/2 cups of flour, yeast, sugar, salt and seasonings; mix well. In saucepan heat milk, water and butter until warm (120° to 130°); butter does not need to melt; add to flour mixture. Add eggs. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand gradually stir in 1/2 cup cheese and enough remaining flour to make a firm dough. Knead on well-floured board surface until smooth and elastic, about 3 to 5 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm oven (turn oven to lowest setting for 1 minute; turn off) for 15 minutes.

Punch down dough and divide into 16 pieces. Form into balls. Dip tops into melted butter and 1/4 cup cheese. Place in well-greased 13x9 inch baking pan or 2 (8 inch) round pans. Cover and let rise in warm oven about 10 minutes. Bake at 375° for 20 to 25 minutes until golden brown. Remove from pan; cool.

If you want to put the world right, start with yourself.

EASY POPOVERS

Elsie Scheibe

2 c. milk
2 c. sifted all-purpose flour
4 eggs
1/2 tsp. salt

Beat all ingredients with fork or whip (French) until smooth. Fill well-greased muffin pans 3/4 full of batter. Set oven control at 400°. Place popovers in cold oven. Bake about 40 minutes. Remove from cups and serve immediately. Yields 12 popovers.

BREAKFAST PUFFS

Mary Lee Lebo

Combine:

1/3 soft oleo
1/2 c. sugar
1 beaten egg

Sift together:

1 1/2 c. flour
1/2 tsp. salt
1 1/2 tsp. baking powder
1/4 tsp. nutmeg

Add first mixture alternating with 1/2 cup milk. Bake in muffin pans till lightly browned, 20 to 25 minutes at 350°. While still warm, roll in melted oleo and a mixture of 1/2 cup sugar and 1 teaspoon cinnamon.

SUGAR CRISP ROLLS

Norma Person

1 pkg. yeast
1/4 c. warm water
1/4 c. warm milk
1/4 c. melted oleo
1/2 tsp. salt
1 egg
2 1/4-2 1/2 c. flour
1/4 c. sugar

Mix and let rise till doubled. Roll dough into rectangle. Brush with butter and sprinkle with sugar and chopped nuts. Roll up and cut into 1 inch thick slices. Flatten and dip into sugar and put on a greased baking sheet; let rise till double. Bake at 375° for 10 to 12 minutes. Makes 18 rolls.

The greatest undeveloped territory in the world lies under your hat.

REFRIGERATOR ROLLS

Betty Nelson

2 cakes or 2 pkgs. dry yeast
1 c. cold water
1 c. boiling water
1/2 c. Crisco
1/2 c. sugar
2 beaten eggs
1 tsp. salt
6 c. flour

Dissolve yeast in 1 cup cold water. Pour 1 cup boiling wate over Crisco and sugar, in a large bowl. Stir until melted and cooled. Add eggs, salt and yeast mixture; stir in flour, enough to make a soft dough and knead until smooth. Place in greased bowl with a light cover. Refrigerate until needed.

Take out the amount you need for clover-leaf or any shape for dinner rolls. Let rise until light. Bake in 350° oven for 20 to 25 minutes.

BROWN BREAD

Mary Gray

1 c. white flour
1 c. graham or whole wheat flour
1 c. brown sugar
1 tsp. salt
2 c. buttermilk
2 tsp. soda
3/4 c. black molasses
Raisins, if desired

Mix flour, brown sugar and salt together. Add buttermilk, soda and molasses. Mix well and add raisins if desired. Put in 2 well-greased bread tins. Let stand 20 minutes. Bake in 350° oven for 50 to 60 minutes.

CARDAMON TOAST

Kay Rochon

1 c. shortening
1 1/2 c. sugar
2 eggs, beaten
1 c. sour milk or buttermilk
12 cardamon seeds
1 tsp. anise seed
1/2 tsp. almond extract
1 tsp. soda
3 c. flour
1/4 tsp. salt

Cream shortening and sugar. Add eggs, extract and seeds. Alternately add flour, salt, soda and milk. Put in greased 9x13 inch pan. Bake 40 to 45 minutes. Immediately cut into slices and toast in 300° oven for 1/2 hour each side. Store in covered container.

CHEESE BREAD

Mary Lee Lebo

1 c. grated Cheddar cheese
1 egg yolk
1/2 tsp. dry mustard
1/2 c. soft oleo
1/2 tsp. salt
Garlic salt

Take 1 large crusty loaf; cut down the middle, then into slices. Beat egg white till stiff. Mix remaining ingredients and add egg white. Spread into bread slices and wrap in foil. Bake at 350°, 20 minutes. Excellent as snack or with soup.

CRUSTY CORN BREAD

Lucy Shampo

1 c. flour
1 tsp. salt
2 T. sugar
3 tsp. baking powder
3/4 c. corn meal
2 eggs
1 c. milk
1/4 c. melted shortening

Sift flour, salt, baking powder and sugar, then add corn meal. Combine eggs and milk and add to dry ingredients, beating well. Pour in melted shortening from a hot pot (a cast iron skillet is best). Pour mixture back in same pan and bake in a 400° oven for 20 minutes. Will be crusty on both sides.

Serve hot.

KENTUCKY SPOON BREAD

Mary Gray

1 c. yellow corn meal
2 eggs
1 T. shortening
2 c. buttermilk
1 sm. tsp. soda
1 tsp. salt

Pour scalding water on 1 cup corn meal until it forms a ball; 2 eggs, well beaten and set aside. Melt shortening and pour over corn meal. Add beaten eggs to buttermilk. Stir in soda and salt to milk and egg mixture; add to corn meal mixture. Bake in hot oven until brown.

WHITE SODA BREAD

Mary Jane Creed

4 c. (1 lb.) flour
1 tsp. cream of tartar
1/2 pt. buttermilk
1 tsp. salt
1 tsp. baking soda

Mix all dry ingredients. Add buttermilk and mix to a light, elastic dough. Divide in 2; shape in rounds. Place on a greased tin; cut across tops twice. Bake in a hot oven, 15 to 20 minutes.

APPLE ROLLS — Rose Wittock

1 1/2 c. brown sugar
2 c. water
Boil to make syrup.
2 c. flour
1 egg
3 tsp. baking powder
1/2 c. milk
1/2 c. vegetable oil
5 or 6 apples, sliced thin

Mix together flour, baking powder, vegetable oil, egg and milk to make dough. Roll dough like for jelly roll. Sprinkle a little sugar and cinnamon on rolled out dough and place sliced apples on top. Roll up like jelly roll and cut as for cinnamon rolls. Pour brown sugar syrup over rolls after they have been placed in a deep cake pan, 9x13 inch. Bake at 400° about 35 to 40 minutes. When removing them to serve, place them upside down so glaze will be on top.

APPLE BREAD — Marian Carlson

1 c. salad oil
2 c. sugar
2 c. chopped apples, add before flour
3 beaten eggs
Add:
3 c. flour
1 T. vanilla
1 tsp. soda
1 c. nuts
1/2 tsp. salt

Bake in ungreased angel food pan or bundt pan at 350° for 60 to 90 minutes. Cool slightly and remove from pan.

BANANA BREAD — Margaret McLaurin

1/4 c. shortening
1 tsp. vanilla
1/2 c. sugar
1 1/2 c. sifted flour
1 egg
2 tsp. baking powder
1 c. Kellogg's All Bran
1/2 tsp. salt
1 1/2 c. mashed bananas
1/2 tsp. soda
1/2 c. nuts

Cream shortening and sugar thoroughly. Add egg and beat well. Add All-Bran, bananas, flavoring. Sift flour, baking powder, soda and salt together. Add to first mixture with nutmeats, stirring only until flour disappears. Bake in greased loaf pan at 350° for about 1 hour.

CINNAMON TWISTS

Beth Wedin

1 c. sour cream
2 T. butter
3 T. sugar
1/8 tsp. soda
1 tsp. salt
1 egg
1 oz. compressed yeast
3 c. flour
1/3 c. brown sugar
1 tsp. cinnamon

Bring sour cream to a boil in large saucepan. Remove from heat. Stir in butter, white sugar, soda and salt until blended. Cool to lukewarm and add egg and yeast. Mix in flour. Turn out onto floured board and knead to form smooth ball. Cover and let stand for 5 minutes. Roll dough to 1/4 inch thickness in rectangular shape, 6x24 inches. Spread 1/2 the dough with melted butter and sprinkle with brown sugar and cinnamon. Fold unsugared dough over sugared half. Press to seal filling.

Cut dough into 1 inch strips. Twist each strip into spiral and press ends together. Place on 2 cookie sheets and cover with damp cloth. Let rise about 1 1/2 hours. Bake at 350°, 12 to 15 minutes. Spread with thick powdered sugar icing and sprinkle with nuts.

COFFEE CAKE

Vi Osojnicki

1/2 c. milk
1 c. margarine
2 pkgs. dry yeast
3 egg yolks
1/2 tsp. salt
2 T. sugar
2 1/2 c. flour

FILLING:

1 1/2 c. ground nuts
1 c. plus 3 T. sugar
1 T. cinnamon
1/4 c. milk
2 T. honey
3 egg whites

Heat 1/2 cup milk; add 1 cup margarine and cool. Mix 2 packages yeast in 1/4 cup warm water. Add to cooled milk and margarine. Beat lightly the egg yolks. Add salt and sugar. Add to other mixture. Mix in flour. Refrigerate about 2 hours or overnight.

FILLING: Heat nuts, 3 tablespoons sugar, cinnamon, milk and honey; stir and cool. Beat egg whites stiff and add 1 cup sugar gradually. Fold this into mixture. Divide dough into 2 parts. Roll to about 1/4 inch; spread half of filling on each part. Grease a tube pan. Put 1 roll on top of the other. Bake 50 minutes at 350°. May be frosted.

OIL COFFEE CAKE

Pam Edens

3/4 c. white sugar
1 c. brown sugar
2 1/2 c. flour
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. soda
1 tsp. baking powder
3/4 c. salad oil

Mix all above ingredients together. Take out 1 cup. Grease and flour 9x13 inch pan. Add 1 cup buttermilk or sour milk and 1 egg to first 8 ingredients; mix well and spread in pan. Sprinkle with the 1 cup of dry ingredients; bake in 350° oven for 30 minutes.

PUDDING COFFEE CAKE

Norma Deyaert

2 loaves frozen bread dough
1 lg. pkg. vanilla, not instant
1 c. brown sugar
1 stick oleo
1 tsp. cinnamon

Mix pudding, brown sugar, oleo and cinnamon together. Thaw bread dough completely. Break 1 loaf in small pieces and place on bottom of greased 9x13 inch pan. Sprinkle 1/2 of mixture over dough. Break second loaf into pieces and place on top of mixture. Sprinkle rest of mixture on top of this. Let rise 1 hour and bake at 350° for 1/2 hour. Turn upside down as soon as it comes out of oven. Best when warm.

SOUR CREAM COFFEE CAKE

Mary McCarthy

1 c. plus 2 T. butter
2 c. sugar
2 eggs
1 c. sour cream
2 c. cake flour
1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. vanilla
1/3 c. flour
1/2 c. brown sugar
1/2 tsp. cinnamon

Cream 1 cup butter and 2 cups sugar. Add 2 eggs and sour cream. Sift 2 cups cake flour, baking powder, salt; add vanilla. Beat well. Add to first mixture. Pour 1/2 batter into bundt of angel food pan. Sprinkle with 1/2 streudel mix then batter and streudel. Bake 1 hour at 350°.

Make streudel mix as follows:

1/3 c. flour
1/2 c. brown sugar
2 T. butter
1/2 tsp. cinnamon

TREASURE-FILLED COFFEE RING

Patt Bednarz

3/4 c. sugar
1 T. orange peel
1/4 c. chopped pecans
2 (3 oz.) pkgs. softened cream cheese
2 (10 oz.) cans Hungry Jack refrigerated big biscuits
1/2 c. melted butter or margarine

Heat oven to 350°. Using shortening, grease 12 cup fluted tube pan (nonstick finish pan, too). Combine sugar, orange peel and pecans; set aside. Cut each package cream cheese in half lengthwise, then crosswise into 10 equal pieces. Separate each can of dough into 10 biscuits. Separate each biscuit into 2 layers. Place 1 piece cream cheese between layers; seal edges. Dip each biscuit in melted margarine, then in sugar mixture.

Stand biscuits on edge, slightly overlapping, around prepared pan. Sprinkle with any remaining sugar mixture; drizzle with any remaining margarine. Bake at 350° for 30 to 35 minutes or until golden brown. Cool in pan 1 minute; turn onto serving plate. Cool slightly.

CRANBERRY BREAD

Anna Payant

2 c. sifted flour
1/2 tsp. salt
1/2 tsp. baking soda
2 T. shortening
1 egg
1 c. sugar
1 1/2 tsp. baking powder
Juice and grated rind of 1 orange
1 c. boiling water
1 c. halved raw cranberries

Sift dry ingredients together. Beat egg; combine with orange juice, rind, shortening and boiling water. Add to dry ingredients just long enough to moisten. Add cranberries, and some nuts if you desire. Bake in lightly greased and floured loaf pan about 1 hour in 325° oven.

FRESH CRANBERRY NUT BREAD

Margaret McLaurin

2 c. sifted flour
1 c. sugar
1 1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1/4 c. shortening
3/4 c. orange juice
1 T. grated orange rind
1 egg, well beaten
1/2 c. chopped nuts
1 c. cranberries, coarsely chopped

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FRESH CRANBERRY NUT BREAD (Continued).

Sift together flour, sugar, baking powder, soda and salt. Cut in shortening till mixture resembles coarse oatmeal. Combine orange juice and grated rind with well-beaten egg. Pour all at once into dry ingredients, mixing just enough to dampen. Carefully fold in chopped nuts and cranberries. Spoon in greased loaf pan. Bake at 350° for about 1 hour, until toothpick inserted comes out clean. Remove from pan. Cool. Store overnight for easy slicing.

MOIST DATE NUT BREAD — Jean Cummings

1 c. dates, cut up
1 tsp. soda
1 c. water
1 T. oleo
1 egg
3/4 c. brown sugar
1 1/2 c. flour
1/4 tsp. salt
1/2 c. chopped walnuts

Grease and flour 1 bread tin. Cut dates to make 1 cup; sprinkle over soda and cup of boiling water. While that cools, mix oleo, unbeaten egg, brown sugar, flour, salt and walnuts. Add this mixture to the date mixture and stir all together. Pour into greased and floured pan. Bake at 325° to 350° for about 1 hour or until toothpick comes out clean. Cool 15 minutes on rack. Remove from pan to finish cooling on rack. Stays moist.

DATE NUT ZUCCHINI BREAD — Dee Cowell

3 eggs
2 c. sugar
1 tsp. salt
1 T. cinnamon
1 c. chopped nuts
1 c. cooking oil
2 c. grated zucchini
1 T. vanilla
3 c. flour
1 tsp. soda
1 tsp. baking powder
1 c. dates

Mix all together and pour into greased pans. Bake 1 hour at 325°. Makes 2 loaves or 3 small.

Learn from the mistakes of others -
You can't live long enough to make them all yourself.

Helen Feira

HONEY FRUIT BREAD

2 c. scalded milk
2 well-beaten eggs
2 tsp. salt
1/2 c. sugar
4 pkgs. dry yeast in 1/2 c. warm water
1 stick margarine
7-8 c. flour
Fruit and raisins

Can be made into any type of rolls or coffee cakes, pecan rolls, etc.

Joanne Black

LEMON BREAD

1/2 c. margarine or butter
1 c. sugar
2 eggs
1/2 c. milk
1 1/2 c. sifted flour
1/2 tsp. salt
1 tsp. baking powder
Grated rind and juice of 1 lemon
1/2 c. sugar

Cream butter and 1 cup sugar. Add eggs and beat well. Add grated rind. Sift dry ingredients together and add alternately with milk. Bake in greased loaf pan at 350° for 1 hour. Add lemon juice to 1/2 cup sugar and spoon over bread as soon as taken from oven. Let stand in pan until cold.

Virginia McGowan

OATMEAL BREAD

2 oz. compressed yeast
1/2 c. lukewarm water
1 1/4 c. boiling water
1 c. rolled oats
1/2 c. light molasses
1/3 c. margarine
1 T. salt
6 c. flour, sifted
2 eggs, beaten

Soften yeast in lukewarm water. Combine boiling water, oats, molasses, margarine and salt. Cool to lukewarm. Stir in 2 cups flour and mix well. Add eggs and yeast mixture; beat well. Add enough of remaining flour to make a soft dough. Turn on a lightly floured board and let rest 10 minutes, covered. Knead until smooth. Cover and let rise about 1 1/2 hours until doubled. Pinch dough, divide in half. Shape into 2 loaves. Place in 2 greased 9x5x3 inch pans. Cover and let rise 45 to 60 minutes. Bake 375° oven for 40 minutes.

Get the tools ready, God will find the work.

PUMPKIN BREAD

Harriet Tremain

1 1/2 c. sugar, granulated
2 eggs
1/2 c. Crisco oil
1 c. pumpkin
1 2/3 c. flour
1/4 tsp. baking powder
1 tsp. baking soda
Raisins or dates
Nuts, finely chopped
3/4 tsp. salt
1/2 tsp. cloves
1/2 tsp. cinnamon
1/2 tsp. nutmeg

Mix all ingredients until well blended. Add raisins or dates and nuts; mix well. Turn into a loaf pan and bake at 325° 1 hour and 10 minutes.

Note: 1 small can of pumpkin will make 2 loaves and you must double all ingredients.

MOCK STREUDEL

Lorraine Cohodes

2 1/4 c. flour
1 stick butter or oleo
1/2 c. sugar
1 tsp. baking powder
FILLING:
4 T. strawberry jelly
1/2 c. chopped nuts
2 eggs
1 tsp. vanilla
1/4 c. orange juice
1/4 tsp. salt
1/2 c. sugar

Mix well butter, flour, sugar, baking powder and salt. Add eggs, vanilla and orange juice. Refrigerate 1 to 2 hours. Work dough and cut in 2 pieces. Roll out on floured board. Spread filling using 1/2 ingredients for each piece. Roll tight as for jelly roll and bake at 350°, 45 minutes on large cookie sheet. Cut on angle when still warm; sprinkle with powdered sugar.

PINEAPPLE ZUCCHINI BREAD

Irene Baldinelli

3 eggs
2 c. sugar
2 tsp. vanilla
2 c. shredded zucchini
1 c. crushed pineapple, well drained
3 c. flour
2 tsp. baking soda
1 tsp. salt
1/4 tsp. baking powder
2 tsp. cinnamon
3/4 tsp. nutmeg
1/2 c. walnuts

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PINEAPPLE ZUCCHINI BREAD (Continued).

Beat eggs, oil, sugar and vanilla until thick. Stir in zucchini, pineapple, flour, soda, salt, baking powder, cinnamon, nutmeg and nuts. Blend well. Pour into greased pans and bake at 350° for 1 hour or until toothpick comes out clean. Makes 2 (9x5 inch) loaves or 3 smaller loaves.

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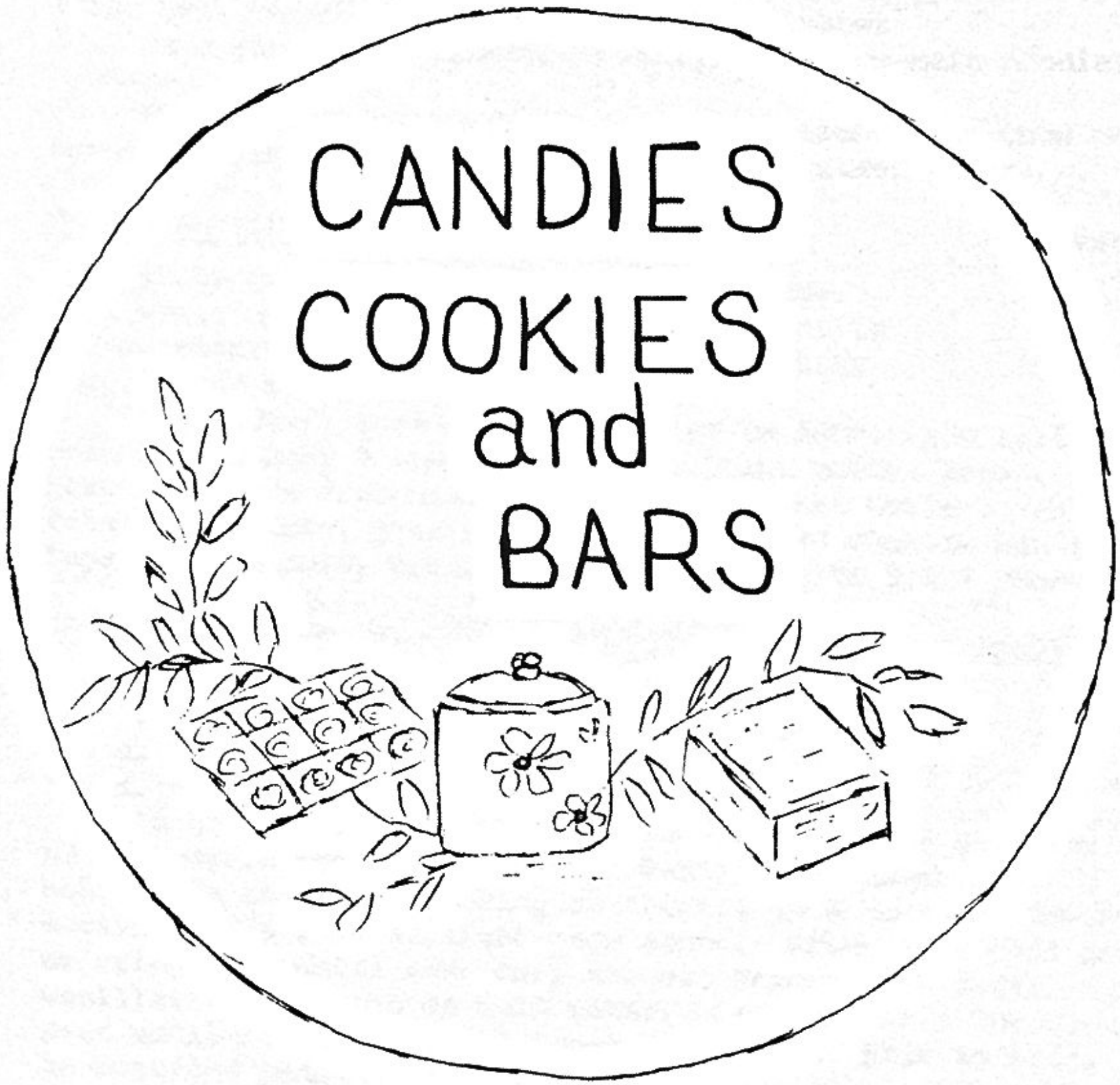
CANDIES
COOKIES
and
BARS



CANDIES

CHOW MEIN CHIPS

Patt Bednarz

1 lg. pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips
1 pkg. cashews
1 lg. can chow mein noodles

Melt chips over double boiler. Add cashew and chow mein noodles. Immediately drop by teaspoon on waxed paper.

PEANUT BRITTLE

Pat Otis

2 c. white sugar
1 c. white corn syrup
1/2 c. water
2 c. salted peanuts
2 tsp. soda
1 tsp. vanilla
1 tsp. butter

Cook sugar, corn syrup and water to 280°. Add salted peanuts and cook 2 minutes or until light golden brown. Add soda. Remove at once from heat and add vanilla and butter. As soon as foaming subsides, pour candy into a greased shallow pan in thin layer. When cold, break into pieces. Yields 1 1/2 pounds.

SOUR CREAM FUDGE

Zella Poirier

2 c. sugar
1/2 c. cultured sour cream
1/4 c. light corn syrup
1/4 c. oleo
2 T. cocoa
1 tsp. vanilla
1 c. chopped nuts

In heavy saucepan grease sides and bottom of pan with oleo. Add all other ingredients except vanilla and nuts. Set at medium heat. Mix together stirring constantly in a back and forth motion with a wood straight edge spoon. Bring to a boil and still stirring cook until soft boil stage. Remove from heat. Stir in vanilla. Set in pan of cold water. Let set for a few minutes. Beat until it thickens and loses its gloss. Stir in nuts. Pour on buttered pan. Makes 1 1/4 pounds.

None is so near the gods as he who knows kindness.

NO-FAIL DIVINITY — Connie Aldridge

4 c. sugar
1 c. light corn syrup
3/4 c. water
Salt
3 egg whites

1. Mix sugar, corn syrup, water and salt in a 2 quart casserole. Cook in microwave 19 minutes, stirring every 5 minutes. Candy thermometer should read 260°. If not, cook 1 or 2 minutes longer.

2. While syrup cooks, beat egg whites very stiff in a large bowl.

3. Gradually pour hot syrup over egg whites and continue beating at a high speed until thick and candy starts to lose its gloss. Beating may require about 12 minutes.

4. Add vanilla and nuts to beaten mixture. Drop by teaspoon onto waxed paper. Candy may be tinted with food coloring for special occasions.

MILK CHOCOLATE HOT FUDGE — Pat Otis

1/3 c. whole milk
1 lb. caramels
1/2 lb. milk chocolate
1 c. soft vanilla ice cream
1 tsp. vanilla

Place milk and caramels in double boiler; heat and stir until a hot smooth cream is formed. Add chopped chocolate to above and stir until melted. Mix in ice cream and vanilla. Stir until smooth.

REECE'S PEANUT BUTTER SQUARES — Kay Person

5 c. peanut butter
2 sticks oleo, melted
1 tsp. vanilla
5 c. powdered sugar
1 c. brown sugar

Mix all ingredients with a mixer. Mixture will be very thick. Roll out on a cookie sheet (pat down with hands) to thickness you desire.

Topping: Melt:

2 c. chocolate chips
1 stick oleo

Be careful not to burn. Spread on top of peanut butter mixture. Let cool. Cut in squares.

Old age needs so little, but needs that little so much.

DELUXE FUDGE

Kay Person

2 lbs. bulk chunk chocolate
1 pt. vanilla ice cream

Melt chocolate in a double boiler. Add ice cream and beat well. Drop on waxed paper, or pour in a buttered pan. When cool cut in squares. Any flavor ice cream may be used but not sherbet.

COOKIES

FRY PAN COOKIES

Gertie Mae Stearns

2 eggs
3/4 c. sugar
Dash of salt
1 tsp. vanilla
1 1/2 c. cut-up dates
2 c. dry cereal, puffed rice or wheat
Coconut

Beat eggs and add sugar, salt, vanilla and dates. Put in a skillet and turn heat on low; cook and stir for 10 minutes or until thick. Add 2 cups dry cereal. Roll by spoonfuls in coconut.

BON BONS

Shirley Kuhns

2 c. powdered sugar
1 1/2 c. peanut butter
1 c. chopped nuts
4 T. soft butter
1 c. chocolate chips
1/3 bar paraffin

Mix powdered sugar, peanut butter, nuts and butter well by hand. Roll into small balls. Drop 2 or 3 at a time into a mixture of chocolate chips and paraffin which has been melted in a double boiler. Remove chocolate balls with a fork and place on a cookie tin that has been lined with wax paper. When cooled, they can be put in a cookie jar.

CARROT COOKIES

Elsa Brule

1 c. mashed cooked carrots
1 c. sugar
3/4 c. shortening
1 egg
1 tsp. vanilla
2 c. flour
3 tsp. baking powder
1/2 tsp. salt

GLAZE:
Powdered sugar
Orange juice

Mix all ingredients together and drop on greased cookie sheet. Bake at 375° for 15 minutes. Mix powdered sugar and orange juice. Spread lightly on cookie.

OLD-FASHIONED BUTTER COOKIES

Frances Zanardi

1 c. butter, softened
1 c. sugar
2 1/2 c. flour
1 egg
1 tsp. baking powder
2 T. orange juice
1 tsp. vanilla

Cream butter, sugar and egg until fluffy. Beat in flour and baking powder, orange juice and vanilla. Chill 2 or 3 hours until firm to be rolled. Oven 400° for 6 to 10 minutes.
Butter Cream Frosting: In a 1 1/2 quart mixer bowl, cream 3 cups confectioners' sugar and 1/3 cup softened butter at low speed. Add 1 to 2 tablespoons milk and 1 teaspoon vanilla. Beat on high speed until fluffy, about 1 1/2 minutes.

ANISE SNAPS

Jean Baudhuin

1 1/2 c. sifted cake flour
1/2 tsp. baking soda
1/2 tsp. cream of tartar
1/4 tsp. salt
1/2 c. butter
3/4 c. sugar
1 egg
1 tsp. anise seed

Mix all ingredients together. Roll out and cut. Bake at 400° for 8 minutes.

CHOCOLATE SHOT OATMEAL COOKIES

Jean Galbraith

1 c. butter
1 c. powdered sugar
2 tsp. vanilla
1 1/2 c. flour
1/2 tsp. soda
1 c. rolled oats
2 bottles chocolate shot

Mix in rolls 1 1/2 inches thick. Roll in chocolate shot. Cool in refrigerator; slice 3/8 inch. Bake at 325°, 20 to 25 minutes.

COCONUT OATMEAL CHEWS

Mary McCarthy

1 c. brown sugar
1 c. white sugar
1 c. shortening
2 eggs
1 T. warm water
1 tsp. baking powder
2/3 c. oatmeal
2 c. coconut
2/3 c. wheat germ
1 c. flour
1 tsp. soda
1 tsp. salt

Mix all ingredients together, adding 1 egg at a time. Drop 3 inches apart on well-greased cookie sheet. Bake at 350° for 10 minutes.

DANISH CRISPS (3 1/2 dozen- 2 in. cookies)

Vivian Miller

2 c. sifted flour
3/4 tsp. soda
1 tsp. cream of tartar
1/4 tsp. salt
1 c. powdered sugar
1 c. margarine
1 egg, beaten
1 tsp. vanilla

Sift flour, soda, cream of tartar, salt and sugar together. Cut in 1 cup margarine, then add egg and vanilla. Make into 1 inch very soft balls; roll in sugar. Press down on pan with small shot glass 2 inches apart on greased sheet. Bake at 350°. As they are delicate, watch carefully.

DATE DROP COOKIES

Betty Weber

1 scant c. lard
2 c. brown sugar
3 eggs
1 tsp. soda, in a little milk
Vanilla
3 c. flour

FILLING:
1 c. dates
1 c. sugar
1 tsp. flour
3/4 c. water

Mix cookie dough together as usual.

For filling, boil ingredients until thick. Drop a teaspoonful of dough on cookie sheet, then a teaspoonful of filling. Place a little dough over filling and bake like any drop cookie.

FRUIT COCKTAIL COOKIES

Jean Cummings

1 c. oleo or shortening
1/2 c. white sugar
1 c. brown sugar
1 tsp. vanilla
3 eggs
2 c. drained fruit cocktail
1 c. chopped nutmeats
1 c. chopped dates
1 tsp. baking powder
1 tsp. baking soda
4 c. flour
1/2 tsp. salt
1 tsp. cinnamon

Cream oleo and sugars. Add eggs and vanilla; beat. Add fruit cocktail and beat again to mix well. Then add nuts and dates. Finally add sifted dry ingredients and blend well. Drop by teaspoon onto greased cookie sheet. Bake at 375° for 10 to 15 minutes or until brown.

FRUSTRATION COOKIES — Marjorie Frankini

3 c. brown sugar
1 1/2 c. margarine
1 1/2 c. butter
6 c. quick oats
1 T. baking soda
3 c. sifted flour

Place all ingredients into a huge bowl. Mash; knead; squeeze and beat the dickens out of the dough. The more you do this the better the cookie and the better you feel. Form dough into small balls. Place on an ungreased cookie sheet. Butter the bottom of a small glass and dip into granulated sugar. Mash balls flat. Bake in a 350° oven for 10 to 12 minutes. Makes about 15 dozen.

GINGER CREAMS — Pat Dulan

1 c. oleo
1 c. sugar
1 c. hot water
4 c. flour
1/2 tsp. salt
1/2 c. dark molasses
1 tsp. cinnamon
1 tsp. ginger
2/3 tsp. baking soda
2 eggs

Cream oleo and sugar; add eggs; blend. Mix water, soda and molasses in small bowl; blend with creamed mixture. Add flour, spices and salt. Spread into large, greased cookie pan or 2 medium ones. Bake at 375° until golden brown and pulled away from sides of pan.

Ice Ginger Creams with powdered sugar icing while still warm. Allow to cool thoroughly, then cut into squares.

POWDERED SUGAR ICING:

Use powdered sugar, softened oleo, vanilla, pinch of salt, a few drops of milk or coffee to desired consistency. Stir briskly and spread over warm Ginger Creams with rubber scraper while still warm.

GRAHAM CRACKER COOKIES — Virginia McGowan

24 square graham crackers
1 c. butter or margarine
1 c. firmly packed brown sugar
1 c. chopped walnuts

Preheat oven to 350°. Arrange 24 crackers on greased cookie sheet that has edges all around. Bring butter and sugar to a boil and boil 2 minutes. Add walnuts and spread all over crackers. Bake in a 350° oven, 10 minutes and cut in 48 squares or 48 rectangles, if preferred.

GUM DROP COOKIES

Anna Payant

1 c. brown sugar
3/4 c. shortening
1 egg
2 c. flour
1 tsp. soda
1 tsp. cream of tartar
1 T. boiling water
1 sm. bottle maraschino cherries
10 each red and green lg. gum drops

Cream sugar and shortening. Add egg. With flour, add soda and cream of tartar; add to above 1 tablespoon boiling water. Cut cherries fine and cut gum drops in small pieces with scissors Drop from spoon onto cookie sheet and press down with a fork. Bake in moderate oven, 350° for about 10 minutes.

Makes a fine Christmas cookie.

KRIS KRINGLE COOKIES

Maxine Oberdorfer

1/2 c. shortening
1/4 c. sugar
1 beaten egg yolk
1 T. grated orange peel
1 tsp. lemon peel
1/2 c. finely chopped or ground walnuts
1 tsp. lemon juice
1 c. flour
1/8 tsp. salt
1 slightly beaten egg white
9 candied cherries

Cream shortening and sugar thoroughly; add egg yolks, orange and lemon peels and juice. Beat; stir in flour and salt. Chill till firm. Form small balls 1/2 inch in diameter. Dip in egg white and roll lightly in nuts. Press half cherry in center. Bake in medium oven, 325°, for 20 minutes. Test a few. Makes 18 cookies. Always double recipe.

MARGUERITES

Pat Dulan

2 eggs, slightly beaten
1 c. light brown sugar, pressed lightly
1/2 c. flour
1/4 tsp. salt
1/4 tsp. baking powder
1 c. finely chopped pecans
Whole nutmeats, for garnish

Butter tiny cupcake tins generously. Mix thoroughly all ingredients, except the whole nutmeats. Fill tiny tins 2/3 full (1 tablespoon in each). Place 1 whole nutmeat on top of each. Bake at 350° for 8 to 10 minutes. Roll in powdered sugar while hot. Yields 48 small tins, 24 regular tins.

"MIGHTY - GOODS" (Cookies) Ruth Schorman

1 c. lard
1 c. white sugar
3/4 c. light molasses
2 eggs
1/2 c. sour milk
2 1/2 tsp. baking soda
5 c. flour
1/2 tsp. salt
1/4 tsp. nutmeg
Pinch of ginger
1/2 tsp. cinnamon

Mix ingredients together well; cover and refrigerate overnight. Roll out to about 1/2 inch thickness. Cut with large round cutter. Sprinkle with sugar and bake at 375° for about 10 minutes.

MILLION DOLLAR COOKIES Esther Anderson

1 c. butter or margarine
1/2 c. brown sugar
1/2 c. white sugar
1 egg
2 c. flour
1/4 tsp. soda
1/2 tsp. salt
1/2 tsp. vanilla
1/2 c. nuts

Dip balls in sugar. Press with glass. Bake at 350° for 10 minutes.

SUPREME MOLASSES DELIGHTS Helen Feira

1 c. brown sugar
1 c. shortening
2 eggs
3/4 c. hot water
1 c. molasses
1/4 tsp. salt
2 tsp. cinnamon
2 tsp. ginger
2 tsp. baking soda
5 c. flour
1 c. dates, raisins or candied fruit
1/2 c. walnuts

Cream sugar and shortening; add eggs, then molasses. Add soda to hot water and mix alternately with flour, dates and nuts. Bake at 350°, 10 to 12 minutes.

Ice with powdered sugar, butter and Realemon.

The discovery of a new dish does more for the happiness of man than the discovery of a star.

SALTED PEANUT COOKIES

Jean Baudhuin

1 c. brown sugar
1 c. white sugar
1 c. shortening
2 eggs
1 tsp. vanilla
2 c. flour
1 tsp. soda
2 tsp. baking powder
1/2 tsp. salt
2 c. oatmeal
2 c. cornflakes
1 1/2 c. salted peanuts

Cream together shortening, sugars, eggs and vanilla. Sift together flour, soda, baking powder and salt. Combine all ingredients and mix with hands; form into balls. Bake at 350° to 375° for 13 minutes.

BUTTER PECAN TURTLE COOKIES

Mary Van Hoven

2 c. all-purpose flour
1 c. brown sugar, firmly packed
1/2 c. butter, softened
2/3 c. butter, additional
1/2 c. brown sugar, packed, additional
1 c. pecan halves
1 c. chocolate chips

Preheat oven to 350°. Mix pie crust ingredients; 2 cups flour, 1 cup brown sugar and 1/2 cup butter at medium speed for 2 to 3 minutes. Pat into ungreased 9x13 inch pan. Sprinkle pecans evenly over unbaked crust.

Prepare caramel layer: In heavy saucepan cook 2/3 cup butter and 1/2 cup brown sugar stirring constantly. Boil 1 minute. Pour evenly over pecans and crust. Bake at 350° for 18 to 22 minutes. Remove from oven; immediately sprinkle with chips. Allow to melt slightly; swirl chips as they melt. Cool completely and cut into bars.

MOCK PRALINES (Cookie Recipe)

Peg (Emory) Rogers

12 whole honey graham crackers
1 c. butter
1 c. firmly packed light brown sugar
1 1/2 c. chopped walnuts

Line a 15x10x1 inch jelly roll pan with foil. Arrange graham crackers in pan so they cover bottom. In a 1 1/2 quart saucepan, stirring occasionally, melt butter and brown sugar, stirring constantly; bring to a full rolling boil and boil 2 minutes. Remove from heat; stir in walnuts; pour evenly over crackers. Bake in preheated 350° oven until top bubbles, 10 minutes. Allow to cool 15 minutes; cut into 2 inch squares. Remove to wire racks to cool. Makes about 3 dozen.

POWDER PUFFS

Dorothy Uren

2 c. flour
1 tsp. cream of tartar
1/2 tsp. soda
1 c. powdered sugar
1 c. oleo
1 egg
1 tsp. vanilla
1 c. nuts

Do NOT add salt. Bake in 375° oven for 7 to 9 minutes in ungreased pans.

QUICK KIDS COOKY

Lucy Shampo

1/2 c. peanut butter
1/2 c. honey
1/2 c. cocoa or carob powder
1 c. toasted wheat germ
1 c. peanuts or soy nuts
1/2 c. sunflower seeds
Raisins or currants, if desired
Unsweetened coconut

Mix all together except coconut. Roll into balls and roll in coconut. Makes about 25.

Ideal for that afterschool crowd or a takealong for students to replenish spent calories following athletic events or camping-hiking outings.

OLD-FASHIONED SOUR CREAM COOKIES

Pauline Andrews

2 c. white sugar
1 c. butter
1 c. sour cream, commercial
1/2 tsp. salt
1 tsp. soda in sour cream
1 tsp. baking powder
1 tsp. vanilla
3 eggs
About 4 1/2 c. flour

Chill in refrigerator. Roll out on pastry cloth 1/2 inch thick and use a large cookie cutter or glass. Bake about 8 minutes. Frost when cool with butter cream frosting.

PIE CRUST COOKIES

Rose Wittock

3 c. flour
1 tsp. salt
1 tsp. soda
2 sticks oleo or butter

In a separate bowl mix:

2 eggs, beaten
1 tsp. vanilla
6 T. half and half cream
1 c. sugar

Mix flour, salt, soda and butter like pie crust. Beat eggs, vanilla, cream and sugar until sugar is completely dissolved. Add to flour mixture. Fold in a cup of finely chopped nuts, if desired. Roll out or drop by teaspoon on greased cookie sheet. Bake at 375°, 10 minutes or until done. These make excellent Christmas cookies frosted and decorated.

BARS

APPLE DATE SQUARES

Dorothy Uren

1 stick oleo
3/4 c. sugar
1 egg
1 tsp. soda
TOPPING:
1/4 c. brown sugar
1/2 c. chopped nuts
1/4 tsp. salt
1 1/2 c. sifted flour
2 c. chopped apples
8 oz. dates, cut up
1 tsp. cinnamon

Mix together oleo, white sugar, egg, soda, salt, flour, apples and dates. Spread in 13x9 inch pan. Mix together brown sugar, cinnamon and nuts. Sprinkle this mixture over the base. Bake 30 to 35 minutes at 350°. Serve with ice cream.

DANISH APPLE BARS

Eleanor Aberly

2 1/2 c. flour
1 c. shortening
1/4 tsp. salt
1 egg yolk
3-4 T. milk
1 c. sifted powdered sugar
1 c. cornflakes
8-10 tart apples, about 8 c.
3/4-1 c. sugar
1 tsp. cinnamon
1 egg white

Mix flour and salt; cut in shortening. Beat egg yolk; add enough milk to measure 2/3 cup. Mix well, then add to flour mixture. Roll half of dough to 17x12 inch rectangle. Fit into bottom and sides of 15 1/2x10 inch pan. Sprinkle with cornflakes; top with apple slices. Mix sugar and cinnamon and sprinkle over apples. Top with remaining rolled out crust. Seal edges; slit top. Beat egg white and spread over top. Bake 50 minutes at 375°

Drizzle powdered sugar icing over when cooled.

APPLESAUCE BROWNIES

Ora Martin

1/2 c. shortening
1 c. sugar
2 eggs
1/2 c. applesauce
1 tsp. vanilla
1 c. sifted all-purpose flour
2 T. cocoa
1/2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
1/2 c. chopped nuts

Continued Next Page.

APPLESAUCE BROWNIES (Continued).

Cream shortening and sugar until light and fluffy. Add eggs, applesauce and vanilla. Beat thoroughly; add sifted dry ingredients and beat until blended. Stir in nuts. Spread in greased 9x9x2 inch pan. Bake at 350° for 30 minutes.

BLOND BROWNIES

Harriet Tremain

1/2 c. brown sugar
1/2 c. granulated sugar
1 c. shortening, 1/2 oleo, 1/2 Crisco
2 egg yolks
1 tsp. vanilla
1 T. water
2 c. flour
3/4 tsp. baking powder
1 pkg. chocolate chips
Chopped nuts
2 egg whites, stiffly beaten
1/2 c. brown sugar

Cream together brown sugar, granulated sugar and shortening. Add eggs, vanilla and water. Cream all well. Add flour and baking powder. Spread dough in cake pan. Spread chocolate chips over dough. Gradually add brown sugar to stiffly beaten egg whites. Spread on top of chips. Sprinkle with chopped nuts. Bake at 325° for 30 minutes.

BRAZIL SQUARES

Marjorie Desmarais

2 c. flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. Crisco
1/2 c. oleo
1 c. firmly packed brown sugar
1 egg
1 tsp. vanilla
1 pkg. semi-sweet chocolate chips
3/4 c. chopped nuts

Sift flour, baking powder, salt; cream Crisco and oleo thoroughly and gradually add brown sugar, creaming well. Add egg and vanilla; beat well. Stir in dry ingredients gradually blending thoroughly. Spread in ungreased jelly roll pan. Bake at 325° for 20 to 22 minutes. Sprinkle with chocolate chips immediately; sprinkle the nuts on top.

To the man in us, time is a quantity;
To the God in us, it is a quality.

CARROT BARS

Helen Harvey

2 eggs, beaten
1 c. sugar
3/4 c. oil
1 sm. jar strained carrots, baby food
1 tsp. cinnamon
1/2 tsp. salt
1 c. flour
1 tsp. soda

Beat eggs slightly; add 1 cup sugar and mix; add 3/4 cup oil, carrots and dry ingredients. Bake in 9x13 inch greased pan in a 350° oven, 25 minutes.

FROSTING:

Cream:

3 oz. pkg. cream cheese
2 T. oleo
1/2 tsp. vanilla
1 1/2 c. powdered sugar

Spread on cooled bars.

CARROT BARS OR CARROT CAKE

Annette Manno

4 eggs
2 c. sugar
1 1/4 c. oil
3 jars baby food carrots, or 1 1/2 c. mashed carrots
2 c. flour
2 tsp. cinnamon
1 tsp. salt
2 tsp. baking powder
1 pkg. nuts, walnut or pecan

FROSTING:

3 oz. cream cheese, softened
1/2 T. vanilla
1/4 stick oleo
1 3/4 c. powdered sugar

Beat cake ingredients together well. Bake on large greased cookie sheet 20 to 25 minutes at 350°.

Beat frosting ingredients together and spread over cooled cake.

BEST EVER FUDGE BARS

Marjorie Erkkila

1 c. sugar
5 T. Spry or Crisco
2 eggs
1/2 c. milk
1 tsp. vanilla
2/3 c. flour
4 T. cocoa
1/2 c. nuts, chopped

Cream Spry; add sugar, eggs and vanilla and mix well. Add cocoa, flour, milk and nuts. Put in greased pan and bake in a 350° oven.

This can be doubled and baked in a 9x13 inch pan very nicely!

BROWNIES — Mame Zaio

1 c. sugar
1/2 c. melted butter
2 sq. chocolate
2 eggs
1/2 tsp. salt
1/2 c. flour
1 c. walnuts, chopped
1 tsp. vanilla
1 (6 oz.) pkg. chocolate chips

Mix sugar, butter, chocolate, eggs and salt. Stir flour, walnuts and vanilla into chocolate mixture. Add vanilla. Pour into a shallow 8x8 inch pan and bake for 20 minutes at 350°. Cool and frost with 6 ounces melted chocolate chips.

NUT FUDGIE BARS — Esther Anderson

2 sq. chocolate
1/2 c. shortening
1 c. sugar
2 eggs
1/2 c. flour
1/4 tsp. salt
1 tsp. vanilla

Melt chocolate in shortening. Add rest of ingredients except nuts. Sprinkle nuts on top. Bake 12 to 15 minutes at 350°. Use 7x10 inch pan.

CHOCOLATE BROWNIES (Moist and Chewy Type) — Naomi Zacks

2 c. butter or oleo
7 sq. baking chocolate

Melt above ingredients and cool.

4 c. sugar
8 eggs
2 c. flour
3 tsp. vanilla
Walnuts, many as desired
Pinch of salt
Maraschino cherries

Beat eggs; add sugar, flour, vanilla and salt. Add cooled chocolate and butter mixture. Add nuts. I place maraschino cherries on top of batter after it is in pan. Bake approximately 34 to 35 minutes in 17 1/2 x 11 1/2 inch pan, 325°. (If your pan is shiny aluminum, you may have to vary the baking time). These are very moist. Can be frozen and served right from freezer.

Blessed is the person who is too busy to worry in the daytime, and too tired at night.

CHOCOLATE CHERRY BARS

Jo Gannon

1 pkg. chocolate cake mix
21 oz. can cherry fruit filling
1 tsp. almond extract
2 eggs, beaten

FROSTING:

1 c. sugar
5 T. butter
1/3 c. milk
1 c. chocolate chips

Mix all ingredients well and bake in a jelly roll pan, 20 to 30 minutes. Insert toothpick and it must come out clean.

Frosting: In saucepan combine sugar, milk and butter and let boil 1 minute stirring constantly. Remove from heat and add chocolate chips. Stir until smooth. Pour over bars while bars are hot.

CARAMEL BARS

Maxine Oberdorfer

1 yellow cake mix
1 1/2 sticks oleo, melted
1/2 c. nuts
1 sm. can evaporated milk
1 (6 oz.) pkg. chocolate chips
1 pkg. caramels

Mix the cake mix with melted oleo, nuts and 1/2 can evaporated milk. Spread 1/2 mix in greased 9x13 inch pan. Place rack in oven higher than middle, and bake at 350° for 6 minutes. Spread on chocolate chips. Melt caramels with rest of evaporated milk slowly and pour over chips. Spread rest of cake mixture over all. Bake at 350° for 15 to 18 minutes.

CARAMEL CANDY BARS

Vin Koffman

1 c. sifted flour
1 c. oatmeal
1/2 tsp. soda
1/4 tsp. salt
3/4 c. brown sugar, packed
3/4 c. butter

FILLING:

1 (14 oz.) pkg. caramels
1/2 c. chopped walnuts
5 T. evaporated milk
1 c. butterscotch or chocolate chips

Combine flour, oatmeal, soda, salt and brown sugar. Mix well. Cut in butter until crumbly. Reserve 1 cup crumbs. Press remaining crumbs into greased 13x9 inch pan. Bake at 350°, 10 minutes. Cool.

For filling: Melt caramels with milk on low heat. Mix till smooth. Spread over slightly cooled crust. Sprinkle with nuts, chips and reserved crumbs. Return to oven. Bake 15 minutes longer. Cool before cutting.

CHOCOLATE CARAMEL BARS — Shirley Mueller

14 oz. (about 50) caramels
1/3 c. canned milk
1 pkg. German chocolate cake mix
3/4 c. butter, melted
1/3 c. canned milk
1 tsp. vanilla
1 c. chopped nuts
1 c. chocolate chips
1/2 c. chopped nuts

Melt caramels with 1/3 cup canned milk. Combine dry cake mix, butter, 1/3 cup canned milk, vanilla and nuts. Mix well. Spread 1/2 of batter in greased 13x9 inch pan. Bake for 8 minutes at 350°. Sprinkle chocolate chips over baked crust while hot. Spread warm caramel mixture over chips. Drop and carefully spread reserved batter over top. Sprinkle with nuts. Bake 20 minutes more at 350°. Cool and cut into bars.

DATE BARS — Marjorie Desmarais

1/2 c. shortening
1 c. sugar
1 egg
1 1/4 c. dates
1 c. nuts
2 c. flour
1 c. hot water
1 tsp. soda
1 tsp. vanilla

Put boiling water over dates. Add other ingredients and vanilla. Put soda in flour last. Cut into bars when cooled. Sprinkle with powdered sugar. Bake at 350° for 1/2 hour.

DATE BARS — Charlene Rahoi

2 c. flour
2 1/2 c. oatmeal
1 tsp. salt
1/2 tsp. soda with 1 T. boiling water
1 c. shortening
1 c. brown sugar

FILLING:
1 c. chopped dates
1 c. water
1 c. sugar

Sift flour and salt; combine with oatmeal, brown sugar and shortening and soda. Press 1/2 the mixture into 9x13 inch pan. Cook dates, water and sugar until soft. Spread date mixture over oatmeal mixture in pan; top with remaining oatmeal mixture. Bake at 350° for 20 minutes.

DATE NUT SQUARES — Virginia McGowan

Beat until foamy:

2 eggs
1/2 c. sugar
1 tsp. vanilla

Sift together and add to egg mixture:

1/2 c. flour
1/2 tsp. baking powder
1/2 tsp. salt

Mix in:

1/2 c. nuts
2 c. cut-up dates

Spread in greased and floured 8 inch square pan. Bake in a 325° oven about 30 minutes. Cut while warm and dip in powdered sugar.

DATE AND NUT BARS — Ruth Schorman

2/3 c. flour
1/2 tsp. vanilla
1/2 tsp. salt
1 c. brown sugar
2 T. oleo
2 eggs
1/2 tsp. baking powder
1 c. chopped nuts
1 c. chopped dates
Confectioners' sugar

Cream together oleo and sugar; add vanilla and eggs. Mix well. Add flour, salt and baking powder. Mix well, then add dates and nuts. Put batter in 8x8 inch pan and bake at 350° for 25 to 30 minutes. Cool. Cut into squares and roll in confectioners' sugar.

DREAM BARS — Violet Hoyle

1/2 c. butter
1 c. flour
1/2 c. brown sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
1/2 tsp. baking powder
2 T. flour
1 c. chopped nuts
1 c. coconut

Mix flour, butter and sugar until crumbly; pat in oblong pan. Bake at 375° for 10 minutes. Mix sugar, eggs, vanilla, baking powder, flour, nuts and coconut together and spread on cookie base. Bake 20 minutes in 375° oven.

If you did all the things you should do before you go on vacation, it would be over before you started.

REFRESHER BARS

Marjorie Roberts

Cook together until thick:

1 1/4 c. dates
3/4 c. packed brown sugar
1/2 c. butter
1/2 c. water

Pour above into mixing bowl and add 1 (6 ounce) package butterscotch chips. When chips are melted stir in:

2 eggs
1 1/4 c. flour
3/4 tsp. soda
1/2 tsp. salt
1/2 c. orange juice
1/2 c. milk
3/4 c. nuts

Pour into greased jelly roll pan. Bake at 350° for 25 to 30 minutes.

FROSTING:

1 1/2 c. powdered sugar
2 T. butter
2-3 T. orange juice

Nuts may also be sprinkled on top.

DAIQUIRI SQUARES

Kathie Fayas

2 eggs
1/2 c. water
1 tsp. rum extract
2/3 c. sugar
1 env. unflavored gelatin
1 (6 oz.) can frozen limeade, thawed
1 c. whipped cream
Grated lime or lemon peel

Break eggs into top of double boiler and beat slightly. Add water, extract, sugar and gelatin; mix well. Let stand 1 minute; cook over hot water, stirring until slightly thickened. Remove from heat; add limeade. Chill until partially set; fold in whipped cream; pour over crust and sprinkle with rind and remainder of crust. Freeze minimum of 6 hours; thaw 30 minutes before serving.

CRUST:

1 c. flour
1/2 c. chopped nuts
1/4 c. brown sugar
1/2 c. melted butter

Mix above ingredients and spread into 9x13 inch pan. Bake in 350° oven for 10 to 20 minutes or until light brown. Break up into crumbs and sprinkle 2/3 of mix into pan; press into shape. Save remaining 1/3 to sprinkle on top of squares.

Some people give and forgive; others get and forget.

ENGLISH TOFFEE BARS

Eliza Huron

1 c. butter
1 c. sugar
1 egg
2 c. cake flour
1 tsp. cinnamon
1 tsp. salt
1 tsp. vanilla
1/2 c. chopped pecans, plus extra nuts for topping

Cream butter and sugar. Add 1 egg yolk; save egg white. Sift and add dry ingredients. Add vanilla. Fold in 1/2 cup chopped pecans;mix. Press dough onto greased cookie sheet. Spread 1 egg white, beaten until frothy, over top. Sprinkle with nuts. Bake at 375° for 30 minutes. Cut while warm.

GINGER BARS

Grace Egizii

1 c. sugar
1 c. raisins
1 c. oleo
1 1/2 c. water
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. ginger
1/2 tsp. allspice
2 eggs, beaten
2 c. flour
1 tsp. soda
Nuts

Boil together for 10 minutes sugar, raisins, oleo, water, cinnamon, cloves, ginger and allspice. When cool, add eggs, flour, soda and nuts. Use cookie sheet and bake at 350° for 25 minutes.

FROSTING:

1/4 c. oleo
2 T. milk
1 1/2 c. powdered sugar
1/4 tsp. vanilla

Bring oleo and milk to a boil. Remove from heat and add powdered sugar and vanilla.

LEMON BARS

Pat Otis

2 c. flour
1/2 c. confectioners' sugar
1 c. butter
4 eggs, beaten
2 c. sugar
1/3 c. lemon juice
1/4 c. flour
1/2 tsp. baking powder

Mix first 3 ingredients together and press into 9x13 inch pan. Bake 20 to 25 minutes or until light brown. Beat remaining ingredients together and pour over hot crust. Bake 20 to 25 minutes longer. Sprinkle with additional confectioners' sugar. Cool and cut into bars.

LEMON BARS

Helen McKenzie

1 c. flour
1/2 c. brown sugar
1 c. oleo
1 c. graham crackers

Mix like pie crust. Spread on cookie sheet and bake for 15 minutes at 400°. Press in 9x13 inch pan. Reserve 1 cup for top of bars.

FILLING:

1 pkg. reg. lemon pudding
1 (3 oz.) pkg. cream cheese
1/2 c. powdered sugar
1 pkg. Dream Whip

Combine cream cheese and powdered sugar together. Add to prepared package of Dream Whip. Prepare lemon pudding as on package and spread over bottom crust. Spread cream cheese mixture over lemon pudding layer. Sprinkle remaining cup of graham cracker mixture over top.

MOLASSES BARS

Dorothy Genrich

1/4 c. margarine
1/4 c. molasses
1 tsp. vanilla
2 eggs
3/4 c. sifted flour
1/4 tsp. salt
1/4 tsp. soda
1 c. nuts

Cream margarine and molasses; add vanilla and eggs; beat well. Add remaining ingredients and mix together. Pour into well-greased and lightly floured 8 inch square pan. Bake 20 minutes at 350°. Frost lightly if desired.

OH HENRY BARS

Marge Schmutzler

4 c. oatmeal
1 c. brown sugar
1 c. butter
1/2 c. sugar
3/4 c. peanut butter
1 c. chocolate chips

Mix oatmeal, brown sugar, butter and sugar together like pie crust. Put in 10x15x1 inch pan. Bake 12 minutes at 350°. Will be very soft. Let this cool until it is firm. Melt peanut butter and chocolate chips. Spread over crust. Sprinkle with nuts if desired.

You've grown up the day you have your first real laugh - at yourself.

ORANGE GUM DROP AND DATE BARS

Norma Belhumeur

1 c. oleo or butter
1 c. brown sugar
2 eggs, beaten
1 tsp. baking soda in 1 T. hot water
1 tsp. vanilla
2 T. milk
1 3/4 c. flour

FILLING:

1 lb. or 2 c. dates, cut up
12 orange slices or gum drops, cubed
3/4 c. water
1/2 c. sugar
2 T. flour
1/2 c. chopped nuts

Mix first 7 ingredients well. Spread 1/2 of dough in 9x13 inch greased pan. In saucepan cook filling ingredients, except nuts and cook until thick. Add nuts. Spread filling over dough. Spread remaining dough over filling. Bake at 350° for 30 minutes. When cool, cut into bars.

PINEAPPLE BARS

Vilanda Anderson

3 c. oatmeal
2 c. flour
1 c. brown sugar
1 c. oleo
1 tsp. soda
Pinch of salt

Mix these ingredients together until crumbly. Put 3/4 of this in the bottom of a 9x13 inch pan.

FILLING:

1 can (1 lb. 14 oz.) crushed pineapple
1 c. sugar
1 c. water
2 T. cornstarch, heaping

Mix these ingredients together and cook until thick. Cool slightly and spread over oatmeal mixture. Top with remaining oatmeal mixture. Bake at 350° for 35 to 40 minutes.

PUMPKIN BARS

Dorothy Genrich

1 pkg. yellow cake mix
2 eggs
1 c. water
1/2 c. dates
1/2 c. nuts
1 c. pumpkin

Bake 25 minutes at 350°.

PUMPKIN BARS — Patt Bednarz

4 eggs
2 c. sugar
2 c. pumpkin
3/4 melted butter
2 c. unsifted flour
2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. cinnamon
1 c. chopped nuts

BUTTER CREAM CHEESE FROSTING:

1 (3 oz.) pkg. softened cream cheese
6 T. soft butter
1 tsp. vanilla
1 T. light cream
3 c. powdered sugar

Preheat oven to 325°. Butter a 10x15 inch jelly roll pan. Mix eggs, sugar, pumpkin and butter. Sift flour, soda, baking powder and cinnamon. Add to butter. Stir in chopped nuts. Bake for 25 minutes. Cool in pan on wire rack.

Frosting: Combine frosting ingredients. Mix with electric mixer at low speed until smooth. Spread on cooled bars.

RHUBARB BARS — Vilanda Anderson

FILLING:

3 c. rhubarb, cut up
1 1/2 c. sugar
2 T. cornstarch, heaping
1/4 c. water
1 tsp. vanilla

Mix the above ingredients together and cook over low heat until thick. stirring constantly. Let this cool slightly.

BASE:

1 1/2 c. oatmeal
1 c. brown sugar
1 c. oleo
1 1/2 c. flour
1/2 tsp. soda
1/2 c. chopped nuts

Mix these ingredients together until crumbly. Put 3/4 of this mixture in bottom of a 9x13 inch pan. Pour filling over this and put remaining topping over filling and bake at 375° for 30 to 35 minutes.

A good thing to remember and even better to do -
Is "Work with the construction gang and not the wrecking crew".

SOUR CREAM RHUBARB SQUARES

Vi Rau

1/2 c. granulated sugar
1/2 c. chopped nuts
1 T. butter or oleo
1 tsp. cinnamon
1 1/2 c. brown sugar, packed
1 egg
1/2 c. oleo
1 tsp. baking soda
1/2 tsp. salt
1 c. sour cream
2 c. rhubarb
2 c. sifted flour

1. Mix sugar, nuts and cinnamon and butter until crumbly; set aside.

2. Cream brown sugar, oleo and egg.

3. Stir together flour, soda and salt; add to creamed mixture alternately with sour cream. Fold in rhubarb. Turn into greased and floured 13x9x2 inch pan. Sprinkle on topping. Bake at 350°, 45 to 50 minutes. Cut into squares.

SCOTCH BARS

Violet Hoyle

1/2 c. oleo
1/4 c. granulated sugar
1/4 c. brown sugar
1/2 tsp. vanilla
1 egg yolk
1/2 c. sifted flour
1/2 c. rolled oats
1 pkg. chocolate chips
1/2 c. nuts

Cream together shortening, sugars, vanilla and egg yolk. Add flour, oats, chips and nuts. Mix well and turn into 7x11 inch pan and bake at 350° for 25 minutes.

SCOTCH TOFFIES

Naomi Zacks

2 c. oatmeal, uncooked, quick or reg.
1/3 c. butter, melted
1/2 c. brown sugar
1/4 c. dark corn syrup
1/2 tsp. salt
1 1/2 tsp. vanilla
1 c. chocolate bits
1/4 c. chopped nuts

Pour melted butter over oatmeal. Mix; add remaining ingredients and mix well. Pack firmly in a 7x11 inch pan. Bake at 350°, 25 minutes or until rich brown and bubbling. Remove from oven; cool slightly. Cut in squares.

CHEWY WALNUT SQUARES

Margaret Erickson

1 egg, unbeaten
1 c. brown sugar, packed
1 tsp. vanilla
1/2 c. sifted all-purpose flour
1/4 tsp. baking soda
1/4 tsp. salt
1 c. coarsely chopped walnuts

Grease an 8 inch square pan. Stir together egg, brown sugar and vanilla. Quickly stir in flour, baking soda and salt. Add walnuts. Spread in pan and bake at 350° for 18 to 20 minutes. Cookies should be soft in center when taken from oven. Leave in pan; cut into 2 inch squares.

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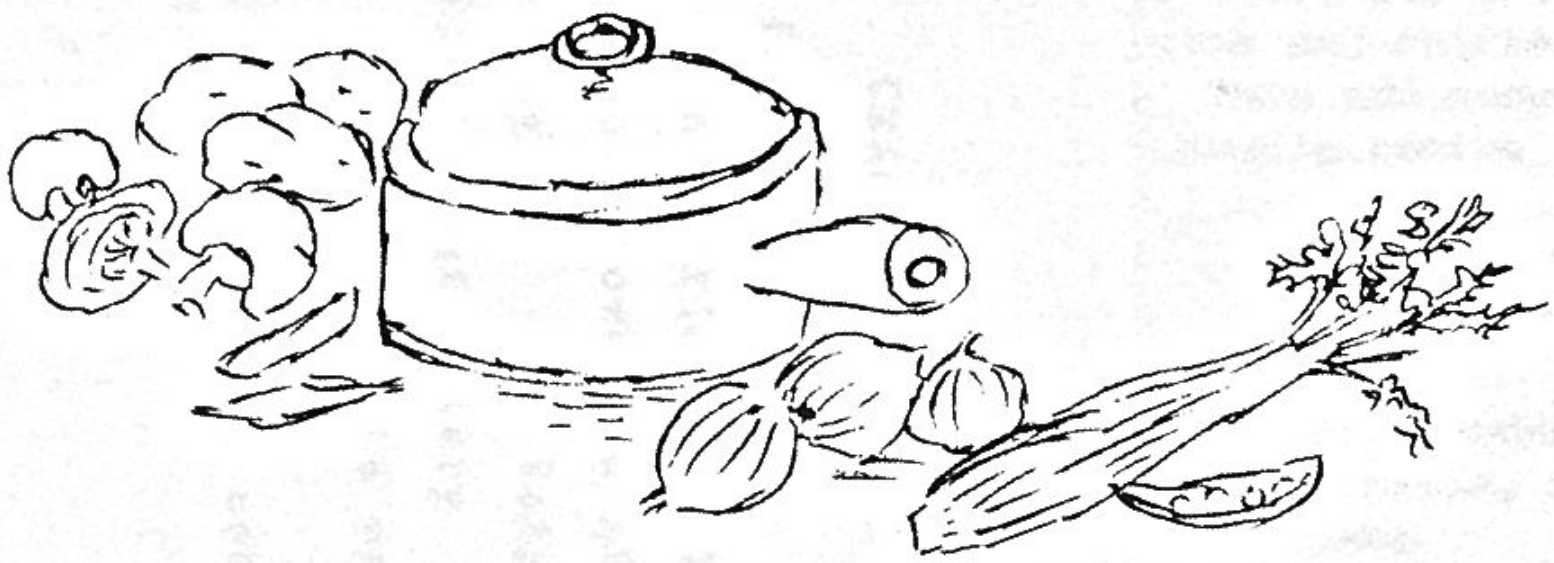
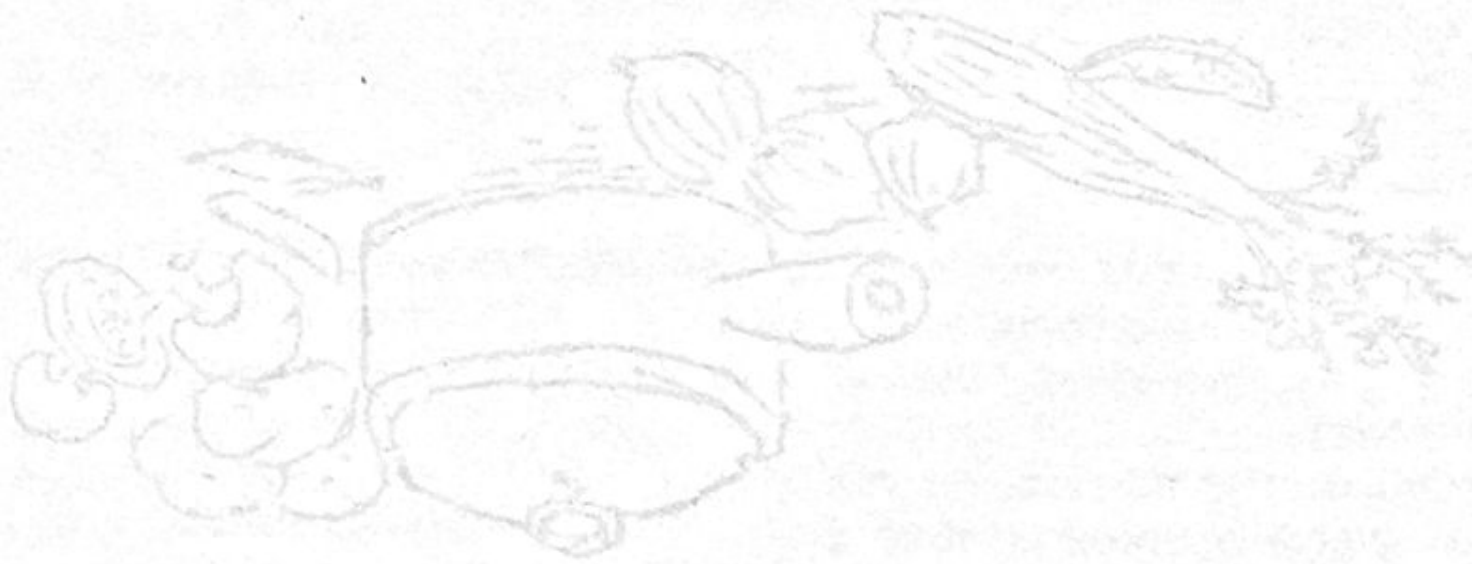
CASSEROLES and MAIN DISHES



SOUPS and SANDWICHES

SANDWICHES

SOUPS



MAIN DISHES

CASSEROLES

CASSEROLES - MAIN DISHES

ALMOND CHICKEN (Or Cashew)

Peg Rogers

1 T. bourbon
1 tsp. brown sugar
1 tsp. salt
1 T. soy sauce
1 chicken breast
1/2 c. water chestnuts
1/2 c. bamboo shoots
1/2 c. green onions
1/2 c. celery, diagonal thin
1/2 c. snow or reg. peas
1/4 c. dried, soaked mushrooms or fresh
1 1/2 c. chicken broth
1 T. peanut oil
2 slices ginger root
Cornstarch

Cube chicken and marinate in bourbon, brown sugar, salt and soy sauce. Slice vegetables. Heat oil; add ginger and stir fry. Add chicken mixture and cook until it loses its pinkness. Remove ginger. Then add green onions and celery. Cook for 1/2 minute; add water chestnuts, bamboo shoots, mushrooms and chicken broth. Heat to boiling; thicken with cornstarch. Then add snow peas and almonds. Stir to combine and serve. Double recipe for 4 to 6 people.

CHICKEN OR TURKEY CASSEROLE

Helen Johnson

2 (10 oz.) pkgs. frozen broccoli
2 c. chicken or turkey, cut up
1 c. mayonnaise
2 cans cream of chicken or turkey soup
1 T. lemon juice
1/4-1/2 tsp. curry powder
1/2 c. American cheese, grated
1/2 c. bread crumbs
2 T. butter

Cook broccoli according to directions. Put in bottom of casserole. Cover with meat. Mix mayonnaise, soup, juice and seasoning; pour over meat. Sprinkle cheese, crumbs and melted butter over top. Bake at 350° for 30 minutes.

Work smarter - not harder.

CHICKEN CASSEROLE

Betty Weber

1 lg. chicken, cut up
1 c. wild rice, uncooked
1 can mushrooms
1 can water chestnuts, optional
1 can cream of mushroom soup
1 can cream of celery soup
1 soup can of milk
1 pkg. Lipton's onion soup mix
Paprika

Butter casserole and line bottom with rice. Heat soup and milk; add mushrooms and chestnuts. Pour over rice. Lay chicken pieces on top. Sprinkle with onion soup mix and paprika. Bake, covered, at 325° for 2 hours. Don't peek!

WINTERTIME CASSEROLE

Shirley Kuhns

8 half chicken breasts
10 1/2 oz. can condensed cream of mushroom soup
1 lb. can onions, drained
1/2 c. Pillsbury reg. flour
1 tsp. paprika
1/2 tsp. salt
1/8 tsp. pepper
1 c. dairy sour cream
1/2 c. sliced, stuffed green olives
Refrigerator biscuits

Remove bones and skin from chicken. In 2 1/2 quart casserole, combine chicken, soup, onions, flour, paprika, salt and pepper. Cover. Bake at 350° for 1 hour or until chicken is tender. Prepare biscuits. Remove casserole from oven. Increase oven temperature to 400°. Add sour cream and olives to casserole. Top with biscuits. Bake uncovered at 400° for 20 to 25 minutes.

SHERRY-GOURMET CHICKEN BREASTS

S. Calderwood

6 chicken breasts, halved, boned, pounded
2 beaten eggs
1/4 lb. cracker crumbs
4 T. butter
2 c. cream of mushroom soup
1 (4 1/2 oz.) can deviled ham
1/4 c. sherry

Spread chicken breast with ham; roll and fix with toothpick. Roll in egg, then cracker crumbs; brown in butter. Remove to casserole. In skillet, add soup to drippings; pour over chicken. Bake uncovered at 350° for 40 minutes. Add sherry and bake 20 minutes longer.

Goodness is the only investment that never fails.

2 QUART CHICKEN CASSEROLE

Millie Johnson

1 can cream of chicken soup
1 can cream of mushroom soup
1 can cream of celery soup
1 c. milk

Mix above ingredients and heat.

2 breasts of chicken

Cook and cut up; add to soup mixture.

1 lg. can of Chinese noodles

Place 1/2 of noodles in chicken-soup mixture and sprinkle rest on top. Bake for 30 to 40 minutes at 325°.

HERBED CHICKEN

S. Calderwood

3 lg. chicken breasts or whole chicken, cut up
Salt
Pepper
1/4 c. butter or oleo
1 can condensed cream of chicken soup
1 (5 oz.) can water chestnuts, drained and sliced
3/4 c. dry white wine
1 (3 oz.) can sliced mushrooms, drained
2 T. chopped green pepper
1/2 T. crushed thyme

Lightly season chicken with salt and pepper; brown slowly in butter in skillet. Arrange skin side up in 11x7x1 1/4 inch baking pan. Add soup to drippings in skillet; slowly add wine, stirring smooth. Add remaining ingredients; heat to boiling. Pour over chicken. Cover with foil and bake at 350° for 25 minutes. Uncover and continue baking 25 to 35 minutes or till chicken is tender. Serve with rice.

SCALLOLED CHICKEN IN A DISH

Sally Mellon

1/4 c. butter
1/2 c. water
2 c. Pepperidge farm stuffing
1 (3 1/2 oz.) can French fried onion rings
1 1/2 c. cooked chicken
1 (3 oz.) can mushrooms and liquid
2 cans green beans
1 can cream of vegetable soup
2 eggs
1/4 c. mayonnaise
1 3/4 c. milk

Heat butter and water in saucepan until melted; toss stuffing Reserve 1/2 cup mixture. Put 1/2 remaining stuffing into bottom of shallow 2 quart casserole. Cover with 1/2 onions and 1/2 of chicken. Drain mushrooms reserving liquid. Arrange mushrooms over chicken; top with green beans. Add layers of onions, crumbs and chicken. Add soup to beaten eggs; stir in mayonnaise, milk and mushroom liquid. Pour over casserole. Top with reserved crumbs. Bake at 350° until well browned, about 40 minutes.

CHICKEN AND RICE

Thelma Labre

1 fryer chicken
1 c. natural brown rice, uncooked
2 c. chicken broth
Onion, celery and parsley, 1 c. in all
1 c. mushrooms
1 can cream of chicken soup

Mix ingredients, except cream of chicken soup and place in roaster. Lay chicken pieces over top; cover tightly. Bake 1 1/2 to 2 hours at 350°.

If gravy is needed heat 1 can cream of chicken soup.

FESTIVE RICE CASSEROLE (Serves 6-8)

Gloria Boyce

1 (6 oz.) can sliced mushrooms
2 tsp. minced onions
1/3 c. chopped almonds
1 c. shredded Cheddar cheese
1/8 tsp. pepper
1 1/4 c. uncooked rice
2 cubes beef bouillon
4 tsp. soy sauce
2 T. chopped parsley
2 T. chopped pimento, optional
Water

Drain mushrooms; reserve liquid. In a greased 2 quart casserole, combine mushrooms, onions, almonds, cheese, rice and pepper. Add enough water to reserved mushroom liquid to make 3 1/4 cups. Heat water to simmer. Add bouillon cubes and stir until dissolved. Add soy sauce. Pour liquid over rice mixture. Cover. Bake at 375° for 45 to 55 minutes, or until all liquid has been absorbed. Stir in parsley and pimento.

BAKED CHICKEN AND RICE

Iris Marcellis

1 c. reg. raw rice
12-16 pieces chicken
1 can celery soup
1 can onion soup
1 can mushroom soup
1 c. water

Place in bottom of 9x13 inch pan rice, slightly salted. Place chicken on top. Mix soups and water; pour over above and cover tightly with foil. Bake 3 hours at 300°. Uncover at end to brown slightly.

Always forgive your enemies;
Nothing annoys them so much.

BAKED CHICKEN SUPREME

Avis Rigoni

Mix:

1 1/2 c. Minute Rice
1 can cream of mushroom soup
1 can cream of chicken soup
1/2 tsp. poultry seasoning
Sm. jar pimento, cut up
3/4 c. green pepper, cut up
Sm. can of mushrooms, drained

Put in 8x12 inch baking dish. Lay pieces of chicken on top to cover rice mixture. Sprinkle over 1 package dry Lipton's onion soup and bake at 350° for 2 hours. Seal baking dish with foil while baking. Serves 6 to 8.

CHICKEN CRUNCH

Meta Thompson

1/4 c. chicken broth
2 (10 oz.) cans mushroom soup
3 c. diced chicken
1/4 c. minced onion
1 c. celery, diced
1 (5 oz.) can water chestnuts, sliced
1 (3 oz.) pkg. chow mein noodles
1/3 c. toasted almonds

Blend broth into soup and mix well. Combine chicken, onion, celery, chestnuts and noodles. Place in greased baking dish. Pour soup mixture over top. Cook at 325° for 40 minutes. When partially browned, sprinkle almonds over top. Yields 8 servings.

CHICKEN HOT DISH

Marjorie Roberts

2-3 c. cut-up cooked chicken
1 pkg. creamettes, not cooked
1 can celery soup
1 can cream of mushroom soup
1 c. milk

Mix all together; let stand awhile. Top with cheese and bake 45 minutes.

CRAZY CHICKEN (Or Turkey)

Jen Jacobson

1 (7 oz.) pkg. creamettes, uncooked
2 c. milk or part chicken broth
1 can cream of mushroom soup
1 can cream of celery soup
1 sm. can pimento
1 can mushrooms
1/2 lb. Velveeta cheese, cut up
2 c. chicken or turkey, cooked and picked into pieces earlier

Mix all ingredients together and put in refrigerator overnight. Cook when needed; 1 hour at 350°.

CHICKEN BREAST SUPREME

Norma Hawtin

5 chicken breasts
2 c. sour cream
1 tsp. Worcestershire sauce
1/2 tsp. Tabasco sauce
2 tsp. salt or Lawrey's seasoned
1 1/2 tsp. paprika
2 tsp. chopped parsley
Dry bread crumbs

Mix all ingredients together, except bread crumbs and dip chicken breasts in this mixture. Then roll in bread crumbs. Let stand in refrigerator overnight to marinate. Bake in buttered casserole for 2 hours at 325°.

HORRIBLE CHICKEN

Mary Kay Krause

2 frying chickens, cut up

Mix well:

1 (8 oz.) bottle Red Russian salad dressing
1 pkg. onion soup mix
1 (10 oz.) jar apricot preserves

Wash and dry chicken. Dip chicken in mix. Put rest of mix over chicken. Bake at 350° for 1 hour till chicken is tender. Baste twice while baking. Serve over rice or noodles.

SUNSHINE CHICKEN

Kathie Fayas

8 broiler-fryer chicken thighs
8 broiler-fryer chicken drumsticks
1 tsp. salt
1 tsp. basil
1 tsp. Ac'cent flavor enhancer
1/4 tsp. ground pepper
1/2 c. soy sauce
1/2 c. catsup
1/4 c. honey
1/4 c. corn oil
2 cloves garlic, crushed
1 recipe Poached Oranges

Sprinkle chicken with salt, basil, flavor enhancer and ground pepper. In bowl mix together soy sauce, catsup, honey, corn oil and garlic. Place chicken in single layer skin side up in shallow baking pan. Baste with sauce. Bake in 350° oven, uncovered, basting frequently, about 1 hour or until fork can be inserted with ease. Serve with Poached Oranges. Remaining basting sauce should be mixed with sauce from Poached Oranges and served in separate bowl. Garnish with watercress.

Makes 8 servings.

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SUNSHINE CHICKEN (Continued).

POACHED ORANGES:

1/4 c. water
3 T. slivered orange rind
2 T. orange liqueur, optional
1 1/2 c. sugar
6 navel oranges, peeled, removing white membrane, cut in wedges

In saucepan mix water, sugar and orange rind over medium heat. Cook until slightly thickened, about 8 minutes. Place orange wedges in syrup. Reduce heat and cook on low about 3 minutes, or until they are warm. Remove from heat; add liqueur and chill.

MEXICALI CHICKEN

Frances Trione

1 (2 1/2-3 lb.) cut-up fryer or broiler chicken
2 T. butter or margarine
1/2 c. chopped onion
1 med. clove garlic, minced
1 (8 oz.) can tomato sauce
3/4 c. chicken broth
1 T. vinegar
1/4 tsp. chili powder
1/2 c. light raisins
1/2 c. sliced pimiento-stuffed green olives
1 green pepper, cut in strips

In skillet brown chicken in butter or margarine; remove chicken. Add onions and garlic to skillet; cook till lightly browned. Add dash of salt and remaining ingredients except green pepper. Return chicken to skillet; spoon sauce over all. Cover; simmer 30 minutes. Add green pepper; cover and cook 10 minutes. Serve with rice. Makes 4 servings.

CHICKEN AND BROCCOLI

Muriel Erickson

Chicken breasts
1 stick butter
2 c. crushed Ritz crackers
Broccoli
1 can cream of mushroom soup
1/4 lb. grated Cheddar cheese

Bake chicken breasts until tender, approximately 45 minutes. Bone and skin chicken and cut into pieces. Melt butter and add crushed crackers. Mix well. Cook broccoli until tender. Save 1/2 cup broccoli juice and mix with soup. Put in layers: cracker crumbs and butter, pat firmly in baking dish (save some to sprinkl on top); layer of chicken; layer of broccoli; layer of grated Cheddar cheese. Spoon on soup mixture and top with cracker crumbs. Bake 45 minutes at 350°.

CHICKEN ARTICHOKE CASSEROLE (6 Servings) — Jane How

3 lbs. cut-up fryer
1 1/2 tsp. salt
1/2 tsp. paprika
1/4 tsp. pepper
6 T. butter
1/4 lb. fresh mushrooms, cut in lg. pieces
12-15 oz. can artichoke hearts, not marinated
2 T. flour
2/3 c. chicken consomme' or bouillon
3 T. sherry

Salt, pepper and paprika the chicken pieces. Brown in 4 tablespoons of butter and put in large casserole. (I use a pretty tin-lined copper one so that it can go from oven to buffet table). Put rest of butter in frying pan and saute' mushrooms for 5 minutes. Cut artichokes in half, if large and arrange here and there over chicken pieces. Then sprinkle flour over mushrooms and stir in consomme' and sherry. Cook 5 minutes and pour over chicken in casserole. Bake covered with foil for 40 minutes in 375° oven. You can fix this in A.M. or the day before. One of my favorites.

BAKED CHICKEN BREASTS A LA FRANCAISE — Alice Picucci

6 chicken breasts
1 jar Armours dried beef
Bacon strips
1 pkg. sour cream
1 can mushroom soup

Bone and skin breasts and halve. Roll breasts in strips of bacon like a jelly roll. Line greased baking dish with dried beef and place breasts on top. Whip a can of undiluted mushroom soup and 1 package of sour cream on top of breasts and bake at 275° for 3 hours. Serve with buttered noodles or instant rice.

SUPPER PARTY DISH — Vi Rahm

12 slices buttered bread, crust removed
2 1/2 c. or more, cooked chicken, turkey or ham
1/2 c. finely chopped onion
1/2 c. finely chopped celery
4 eggs
3 c. milk
1/2 c. salad dressing
1 tsp. salt
3/4 c. mushroom soup
1/2 c. grated sharp cheese

Cut 6 slices bread into 1 inch cubes. Place in buttered 13x9 inch pan. Cover with chicken, celery and onion. Beat eggs, milk, salad dressing and salt. Top chicken mixture.

Continued Next Page.

SUPPER PARTY DISH (Continued).

With remaining bread, spread over all. Pour egg mixture over this layer. Store in refrigerator for overnight. Remove from refrigerator 1 hour before baking. Add milk to dilute mushroom soup and spoon over all. Top with cheese. Bake 1 1/2 hours at 325°. Serves 8.

BACON SOUFFLE' — Peg (Emory) Rogers

1 pkg. bacon, thin slice
2 c. soft cubed bread
4 eggs
1/2 tsp. dry mustard
Dash of pepper
2 c. milk

Preheat oven to 350°. Cook bacon until crisp; cut into small pieces and drain. Place bread crumbs in bottom of buttered 1 1/2 quart casserole. Top with bacon. Beat eggs, milk and seasonings in a bowl. Pour slowly over bacon in casserole. Set casserole in larger pan. Pour hot water into pan to depth of 1 inch. Bake 60 minutes or until knife inserted in center comes out clean.

BRUNCH EGGS — Margaret Tobin

2 c. plain croutons
1 c. shredded Cheddar cheese
4 slightly beaten eggs
2 c. milk
1/2 tsp. salt
1/2 tsp. prepared mustard
1/8 tsp. onion powder
Dash of pepper
4 slices cooked, drained and crumbled bacon

Place croutons in bottom of 11x7x2 inch pan. Sprinkle shredded cheese over croutons. Combine and blend together slightly beaten eggs, milk and seasonings. Pour over croutons and cheese. Sprinkle crumbled bacon over batter. Bake 55 to 60 minutes until set.

BACON-KRAUT CASSEROLE — Anna Payant

6 slices bacon
1 qt. kraut, drained
1 med. onion, diced
1/4 c. brown sugar, can use 1 T. only
1 qt. tomatoes, canned

Dice and fry bacon until crisp; add diced onion; saute' until tender and clear. Add kraut and brown sugar; stir well. Pour into greased baking dish and top with tomatoes. Mix lightly. Bake 2 hours at 300°.

BOUNTIFUL CHICKEN

Edra Dalla Grana

1 chicken, quartered, or breasts
Paprika
1 can onions, drained
1 can potatoes, drained
1 can carrots, drained
1 can cut green beans, drained
1 can condensed cream of chicken soup
4 T. dried salad herbs
2 T. lemon juice
Salt and pepper

Season chicken with salt and pepper. Place on individual foil squares to make packet. Divide vegetables and bunch under breast cavities (4 packs). Sprinkle generously with paprika. Spoon on soup mixed with lemon juice and sprinkle each with 1/2 tablespoon of salad herbs. Twist foil at top to make bundle. Place bundles 4 inches above hot grey coals. Cook 1 hour.

Serves 4.

BAVARIAN STEW

Verna Wedin

1 lb. beef steak, cut into strips
3 T. cornstarch
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. garlic
1 lg. onion, sliced
1 c. beef broth, or 1 c. water and 1 T. Kitchen Bouquet or 1 c. beer
1 T. brown sugar
2 or 3 carrots

Mix cornstarch, salt, pepper and garlic; use to coat meat. Brown in oil in skillet. Add onion and cook 3 minutes. Add beef broth, brown sugar and carrots. Cook slowly until carrots are done. Serve over rice that has been cooked with a chicken bouillon cube. For variation, 1/4 to 1/2 cup marsola or sherry may be added.

STIR-FRIED BEEF AND PEPPER (4 Servings)

Gloria Boyce

1 c. rice
1 lb. round steak
3 T. soy sauce
2 T. dry sherry
4 tsp. cornstarch
1/4 tsp. sugar
1/8 tsp. ground ginger
1/2 c. salad oil
1 sm. can mushrooms
2 sm. green peppers, cut in strips
2 med. onions, sliced thin

Cut round steak in half; then cut each piece, diagonally against the grain into paper thin slices. Prepare rice. In medium bowl mix soy sauce and next 4 ingredients; add beef. Toss to coat; set aside.

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STIR-FRIED BEEF AND PEPPER (Continued).

In hot salad oil cook mushrooms, (may use fresh), onions, peppers and salt stirring quickly and frequently with spoon until vegetables are tender-crisp, (about 5 minutes). Spoon vegetables into bowl, leaving oil. Add meat; stir-fry until it loses pink color, about 2 to 3 minutes. Add vegetables and heat through.

BEEF STROGANOFF — Norma Belhumeur

1 lb. trimmed beef tenderloin
1/4 c. butter
6 oz. mushrooms
1/2 c. chopped onions
1 can condensed beef broth
1 c. sour cream
2 1/2 T. flour

Slice beef into strips 1/4 inch thick by 1/4 inch wide. Brown quickly in butter in skillet. Push meat to one side; add mushrooms and onions. Cook until tender but not brown. Add beef broth and heat just to boiling. Blend in sour cream and flour; stir into broth. Cook, stirring constantly until thickened. Add salt and pepper to taste. Serve over hot rice or buttered noodles.

P.S. In place of tenderloin steak, I've used good cut of round steak and 6 to 8 ounce can of sliced mushrooms.

BEEF AND WINE — Kathie Fayas

5-6 1/2 lbs. top round or boneless rolled roast
1/2 c. butter, divided
3/4 c. light dry sherry
3/4 lb. lg. sweet onion, sliced
2 T. Worcestershire sauce
Juice of 1/2 lemon (1/4 c.)
8 oz. mushrooms, sliced
3 beef bouillon cubes, dissolved in 1 1/2 c. hot water

Brown meat on all sides in 1/4 cup butter. Bake, uncovered, at 325° for 2 hours. Pour sherry over meat and bake 1 more hour. Remove from pan and slice. Heat remaining butter; saute' onions until golden brown. Add Worcestershire sauce, lemon juice, onions, bouillon and juices from meat. Simmer 5 minutes. Put meat in roasting pan and put juices over top. Before serving, bake covered at 325° between 45 minutes to 1 hour.

CASSEROLE OF CHOW MEIN

Ila Belle Mitchell

1/2 lb. pork, cubed
1 lb. beef or veal, cubed
1/3 c. onion
2 T. flour
1 1/2 c. hot water
1/2 tsp. salt
1 c. celery
1 c. sprouts
2 T. soy sauce
1 1/2 c. cooked rice

Brown meat and onion; add flour, then water gradually. Add rest. Bake 50 minutes in greased casserole at 350°. Serve chop suey noodles on top. Mixed chow mein vegetables can be used in place of sprouts.

STUFFED CORNISH HENS

June Waisanen

2 hens
Salt and pepper
2 T. slivered almonds
2 T. chopped onions
1/3 c. uncooked long-grain rice
3 T. butter or oleo
1 c. water
1 chicken bouillon cube
1 tsp. lemon juice
1/2 tsp. salt
1 can chopped mushrooms, drained

In small saucepan, cook almonds, onions and rice in butter for 5 to 10 minutes, stirring frequently. Add water, bouillon cube, lemon juice and salt. Bring mixture to boiling, stirring to dissolve cube. Reduce heat; cover and cook slowly for 20 to 25 minutes or until liquid is absorbed and rice is fluffy. Stir in drained mushrooms. Season inside and out each hen with salt and pepper. Lightly stuff birds with rice mixture. Place on rack in shallow pan. Baste with butter or oleo. Bake at 350° for 1 1/4 hours.

ELEPHANT STEW

Ruth Carlson

1 elephant
Salt and pepper
2 rabbits, optional

Catch 1 elephant. Cut elephant into small bite-size pieces (should take 2 months). Add enough brown gravy to cover (about 1/2 tank car). Cook over kerosene for 4 weeks (or until tender) at 465°.

This will serve about 3,800 people. If more are expected, add the rabbits. Do this only if necessary, as most people don't like hare in their stew!!

PEPPER STEAK — Audrey Fontana

1 lb. round steak
1 tsp. salt
Pepper, to taste
2 T. oil
1 med. onion, chopped
1 clove garlic, minced
2 green peppers, diced
1 c. bouillon
1 c. drained, canned tomatoes
1 1/2 T. cornstarch
2 T. soy sauce
1/4 c. juice from tomatoes, add water if necessary

Cut steak in 1/8 inch thick slices; sprinkle with salt and pepper. Heat oil in 10 inch skillet; add steak, onion and garlic. Cook, stirring almost constantly, until meat is brown. Add green peppers and bouillon; cover and simmer 10 minutes. Add tomatoes and simmer 5 minutes. Combine cornstarch, soy sauce and water; stir into meat mixture. Cook, stirring until mixture thickens. Serve with hot, boiled rice. Serves 4.

PORK CHOP (OR CHICKEN) RICE CASSEROLE — Margaret Erickson

Pork chops or chicken
1 pkg. Uncle Ben's long-grain rice
1 can Chinese vegetables, drained
1 can mushroom soup
1 can stems and pieces mushrooms, drained
1 1/4 c. water

Brown pork chops or chicken in fry or dripping pan. (Amount of chops or chicken wished or to cover other ingredients in 9x13 inch pan). Use both packets of rice and mix with Chinese vegetables, mushroom soup and mushrooms with water in pan. Add drippings from browned meat or chicken. Place meat or chicken on top. Cover with aluminum foil. Bake at 250° for 1 to 1 1/2 hours.

PORK CASSEROLE — Georgina Johnson

1 lb. pork,ground
1 lb. med. noodles, uncooked
1 can tomato soup
1 1/2 cans water
1/4 lb. American cheese, diced
1 sm. green pepper, chopped
2 tsp. salt
1/2 tsp. pepper

Mix all ingredients together and place in a greased 2 quart casserole. Bake about 1 hour at 350°. Can be stirred once or twice.

PORK CHOPS HAWAIIAN

Rosemary Mosca

Pork chops, pork steak or ham slices
Chunk pineapple
Oranges, sliced, unpeeled
Sweet potatoes or yams, canned
Ground cloves
Salt and pepper to taste

Brown meat in large skillet. Drain off excess fat. Add fruit, saving juice from pineapple, oranges and sweet potatoes. Add seasonings. Simmer slowly, adding pineapple juice a little at a time to keep moist. Spoon into heated serving dish and garnish with fresh mint or parsley. Serve hot. Amounts used may vary according to the number or people served.

BARBEQUED RIBS

Beth Wedin

5 lbs. lean spare ribs
1 bottle catsup
1 T. prepared mustard
1/2 c. water
1/2 c. vinegar
3 T. Worcestershire sauce
3 T. brown sugar
3 tsp. chili powder
1 tsp. dry mustard
1 T. horseradish
Garlic salt

Mix all ingredients except ribs. Arrange ribs in large baking pan and cover with sauce. Bake at 350° for 2 hours. Baste 3 to 4 times. Sauce stores well. May be used if grilling ribs but ribs should be parboiled first.

POLYNESIAN RIBS

Patty Fox

3/4 c. brown sugar
1 tsp. celery salt
1 tsp. ginger
1/3 c. soy sauce
3/4 c. orange juice
1/8 tsp. garlic powder
1 (11 oz.) can crushed pineapple
1/4 c. minced onion
1/3 c. vinegar
4 dashes Tabasco
2 T. Worcestershire sauce
3 T. cornstarch

Mix all ingredients in medium saucepan adding cornstarch last. Heat, stirring constantly, until thickened. Place ribs in 9x12 inch baking pan; slice onion over ribs; salt and pepper. Cover tightly with foil and bake at 350° for 1 hour. Drain off fat and most water. Cover with sauce; marinate at least 1 hour or overnight.

To serve: cook covered 1/2 hour at 350°; uncover and continue baking for 1 hour or until brown.

BEEF ROAST SOUTH DAKOTA

Mary Kay Krause

3-5 lb. chuck roast
1 env. onion soup mix
1 can cream of mushroom soup

Place chuck roast on heavy duty foil in 9x13 inch pan. Put soups on top. Seal foil. Bake 3 hours at 350°. Makes its own gravy.

NON-FAIL STANDING RIB ROAST

Cathy Corcoran

2-4 lb. rib roast

Very Important!!! Bring roast to room temperature. Season roast to taste with garlic slivers, ground peppers, etc. Put roast in preheated 375° oven for 1 hour. At end of 1 hour turn off oven BUT DO NOT TAKE ROAST OUT OF OVEN OR OPEN OVEN DOOR. Roast should not be removed from oven until oven is again at room temperature. (Actually if can be avoided, don't touch roast at all). A bow tied to oven door will remind you and others to leave oven alone.

Forty minutes before dining, turn cool oven back to 375° with roast in oven. Don't preheat this time. At end of 40 minutes, remove roast; let stand 5 to 10 minutes before carving. Roast will be medium-rare. If you wish the roast more done, add more time to 40 minutes; 10 minutes, medium; 20 minutes, medium-well.

SAUERKRAUT CASSEROLE

Gen Skoglund

2 lbs. pork steak or butt
4 onions
1/2 pkg. med. egg noodles, cooked
1 can kraut, drained
1 can mushroom soup

Cut up pork into small pieces. Brown and simmer meat with onions. Cook noodles. Butter a casserole dish and layer noodles, sauerkraut, meat; heat soup with 1 can water and pour over all. Dot with butter and bake 1 hour at 325°. Serve with salad and rolls.

Adopt the pace of nature; her secret is patience.

VENISON SCALLOPINI

Joan Flood

3 lbs. venison
Flour
4 T. olive oil
4 oz. can sliced mushrooms, drained
2 cubes chicken bouillon
2 cubes beef bouillon
1 tsp. garlic salt
1 tsp. celery salt
1 tsp. onion salt
2 c. water
3 T. Parmesan cheese
1/2 stick butter

Cut venison into small pieces; pound paper-thin with mallet; dredge in flour and brown in hot olive oil. Remove meat from skillet. Place bouillon, salts and mushrooms in skillet with water. Simmer for 15 minutes. Return meat to skillet; stir and simmer for 30 minutes longer. May be necessary to add more water. Add butter and Parmesan cheese; simmer 10 minutes.

CALICO BEANS

Marilyn Hansley

1 lb. hamburger
1 lg. chopped onion
3 strips bacon

Brown together.

3/4 c. brown sugar
1/2 c. catsup
1 tsp. mustard, prepared
1 med.-size can B. & M. beans
1 med.-size can pork and beans
1 med.-size can kidney beans
1 med.-size can lima beans

Mix together and bake in 250° oven for 45 minutes.

CABBAGE CASSEROLE

Allene Wilson

1 sm. cabbage
1/2 c. Minute Rice
1 lb. hamburger
1 onion
1 can tomato soup

Cut cabbage in small strips. Place in bottom of dish. Cook hamburger with onion. Layer hamburg with raw rice. Top with tomato soup that has 1/4 can milk added. Bake 1 hour covered at 350°.

A man too busy to take care of his health is like a mechanic too busy to take care of his tools.

CHILI

Vivian Goodreau

3 tsp. oil
1 lg. onion, diced
1 green pepper, cut up
3 strips celery, chopped
1 bay leaf
1 1/2 T. chili powder
1 clove garlic
Salt and pepper
1 lb. ground chuck, browned
1 can (2 c.) tomatoes
1 can tomato soup
1/2 tsp. paprika
1/8 tsp. red pepper
2 c. water
1 can kidney beans

Simmer 1 to 1 1/2 hours. Serves 3 to 4.

HAM OR SPAM CASSEROLE

Helen Johnson

1 sm. green pepper, chopped
1 sm. onion, chopped
1 box Juniorette noodles
1 can cream of celery soup
1 can Spam or equivalent in ham, chopped
1 can (16 oz.) tomatoes
Slices of American cheese
Salt to taste
Pepper to taste
Dash of thyme

Saute' green pepper and onion. Boil noodles and mix together; put in buttered casserole dish. Add remaining ingredients and place sliced cheese on top. Bake at 350°, 40 minutes, uncovered.

HAMBURGER CASSEROLE

Hedwig Schupp

1 lb. hamburger
1/2 box macaroni shells
1 can tomato soup
1 can mixed vegetables

Fry hamburger and drain off grease. Boil shells, adding some salt. Drain and place in casserole. Add tomato soup and mixed vegetables. Stir in hamburger. Place in oven and bake 1/2 hour at 350°.

BOY'S FAVORITE HAMBURGER CASSEROLE

S. Calderwood

1 lb. ground beef
1/2 c. chopped onion
8 oz. cream cheese
3/4 c. milk
1 c. cream of celery soup
1 c. drained whole kernel corn
1 T. thyme
Salt
Pepper
1 (8 oz.) pkg. cooked noodles

Brown hamburger and onions. Drain. Add soup, milk and cream cheese. Stir until well blended. Add remaining ingredients. Heat.

LUAU HAMBURGER

Vivian LeFevre

3/4 lb. ground beef
2 tsp. cornstarch
3/4 c. water
2 T. catsup
1 (10 oz.) pkg. Birds Eye Hawaiian style vegetables with pineapple with a seasoned sauce

Brown beef well in skillet, leaving meat in large chunks. Blend cornstarch with water and catsup. Add to skillet with vegetables. Bring to full boil over medium heat, separating vegetables with fork, stirring until sauce cubes are blended. Reduce heat; cover and simmer 3 minutes. Makes 3 servings.

COMPANY CASSEROLE

Dorothy Genrich

2 lbs. ground chuck
2 onions, chopped
1 green pepper, chopped
2 c. diced celery
1 can whole kernel corn and juice
1 lg. can mushroom pieces
5 strips bacon
8-10 oz. wide egg noodles
2 cans tomato soup
1 can black olives, pitted
1/2-1 lb. grated cheese, mild Cheddar is good

Brown meat in large frying pan or roaster. Add onions, green peppers, corn, celery, mushrooms and soup. Mix well with salt and pepper to taste. DO NOT KEEP ON HEAT AFTER BROWNING MEAT. Boil noodles briefly; drain and add them to meat mixture and mix gently. Pour into very large flat casserole; spread grated cheese over top, then olives, cut in halves or pieces; lastly lay strips of bacon on top. Bake uncovered at 350° about 1 1/2 hours. Turn bacon over once halfway through.

SHIPWRECK

Marjorie Erkkila

3 med. potatoes, sliced
1/2 c. diced celery
1 can kidney beans, do not drain
1 med. onion, sliced
1/2 lb. hamburger, flaked
1 can tomato soup

Grease the bottom of a 1 1/2 quart casserole; put in the layer of sliced potatoes, then diced celery, then kidney beans, then chopped onions and finally flaked hamburger. Then pour the can of soup over top; bake at 350° for 1 to 1 1/2 hours.

BEEF 'N CORN CASSEROLE

Idea Burkart

1 1/2 lbs. ground beef
4 celery stalks, chopped
2 med. onions, chopped
1 (10 oz.) can tomato soup
1 (16 oz.) can cream style corn
1 (15 oz.) can kidney beans, drained
1 tsp. garlic salt
Dash of pepper
1 1/2 T. Worcestershire sauce
1 tsp. chili powder
1 (3 3/4 oz.) pkg. corn chips

Heat oven to 375°. Brown ground beef in large heavy skillet. Add celery and onions; cook and stir 15 minutes. Reduce heat; stir in soup, corn, beans and seasonings. Pour into 2 quart casserole. Bake uncovered for 25 minutes. Top with corn chips. Bake 10 to 15 minutes longer or until corn chips are slightly toasted. Yields 8 servings.

CASSEROLE - SIMPLE BUT GOOD

Hazel M. Rahm

3/4 lb. ground beef
Fry with onion.
3/4 c. rice
Boil for 10 minutes.
1 green pepper, chopped
3/4 c. grated carrots
3/4 c. grated cheese
1 c. mushroom soup
1 c. (1 lb. size) tomatoes
Salt to taste

Mix all ingredients; bake 1 hour at 350°.

SPANISH NOODLE

Mildred Fleury

1 lb. pkg. noodles
2 lbs. ground beef
1 med. onion, chopped
1 clove garlic, minced
1 med. green pepper, cut up
4 cans tomato soup (2 1/2 cans water)
1 tsp. chili powder
1 tsp. salt
1/4 tsp. pepper
1 can whole kernel corn
1 can ripe pitted olives
2 cans mushrooms, cut up

Cook and drain noodles. Brown and drain beef, onion, garlic and peppers. Add soup, chili powder, salt and pepper to meat mixture and simmer. Add corn, olives and mushrooms to noodles. Mix together and bake covered 1 hour at 350°.

SOUTHERN HAMBURGER PIE

Frances Zanardi

1 lb. ground beef
1/2 green pepper, chopped
1 lg. onion, chopped
1/4 c. butter or oleo
1 can tomato soup
2 c. water
1 tsp. salt
1/2 tsp. black pepper
1 tsp. chili powder
1 c. fresh or canned whole kernel corn, drained

Saute' onion and green pepper in skillet in butter. Remove and saute' the ground beef until it loses its color. Combine the 2 mixtures and add soup, water, corn and seasoning. Mix well and simmer for 20 minutes. Pour into greased oblong casserole dish, filling the dish about 3/4 full. Cover with topping.

TOPPING:
3/4 c. corn meal
1 T. flour
1/2 tsp. salt
1 T. sugar
1 1/2 tsp. baking powder
1 egg, beaten
1/2 c. milk
1 T. butter or margarine

Sift dry ingredients together and add beaten egg. Add milk and melted butter or margarine. Cover meat mixture with topping. Bake in a 400° oven for 20 minutes or until topping is nicely browned.

SPAGHETTI

Hazel Strock

1/2 lb. spaghetti
2 c. celery, chopped fine
1 med. onion, chopped fine
2 cans tomato soup
1/4 c. catsup
1 T. Kitchen Bouquet
1/2 lb. ground beef
1/2 green pepper, chopped fine
2 T. sugar
1 1/2 cans water
1 T. cooking oil
Salt to taste

Cook spaghetti (drain well) and set aside. Brown meat and cook until done; saute' celery, pepper and onion in cooking oil until tender but not brown; may need to add a little water to keep from setting. Add to tomato soup and water, salt, Kitchen Bouquet, sugar and simmer, approximately 10 minutes. Add meat to spaghetti and gently mix well. Serve with grated cheese.

If a more spicy sauce is preferred, substitute 2 small cans of tomato paste instead of soup.

RUSSIAN FLUFF — Jen Jacobson

1 lb. ground meat
2 sm. cans mushrooms
1 green pepper
1 onion
1/2 c. rice, boiled
1 can kernel corn
1 can tomato soup

Brown meat, pepper and onion. Boil rice and blanche. Mix all ingredients together and bake 1 hour at 350° or until it bubbles.

STUFFED PEPPERS — Alice Picucci

1/2 c. chopped black olives
3 lg. peppers
1/2 lb. ground chuck
1/2 c. long grain rice
1 c. water
1 tsp. salt
1 T. oil
1 (15 oz.) can tomato sauce
1/2 tsp. basil
1/4 c. Cheddar cheese

Parboil peppers and halve; place in baking dish. Brown beef; stir in rice and cook for 20 minutes. Preheat oven at 350°; saute' onion in oil; add sauce, basil, salt, pepper and simmer for 10 minutes. Reserve 1/2 cup of tomato sauce; combine all other ingredients and stuff peppers. Pour the 1/2 cup of sauce over peppers; cover and bake for 20 minutes. Uncover; sprinkle with shredded cheese and bake an additional 5 minutes.

TATER TOT HOT DISH — Helen McKenzie

1 lb. ground beef
1/4 onion, chopped
1 can undiluted cream of celery or mushroom soup
1 lb. pkg. frozen Tater Tots

Brown beef and onion; add soup and simmer a few minutes. Place mixture in 2 quart casserole; top with frozen Tater Tots. Bake at 350° for 45 minutes. Yields 6 servings.

TATER TOT HOT DISH — Marg Anderson

2 lbs. hamburger
1 onion
1 can diced celery
1 can cream of mushroom soup
1 can cream of chicken soup
1 lg. pkg. Tater Tots
3/4 can water
Salt and pepper to taste

Brown meat, onions, celery. Add salt and pepper. Add mushroom soup, chicken soup and water. Mix all ingredients. Grease casserole. Put 1/2 of Tater Tots in bottom of dish. Put hamburger mix on top of Tater Tots; Put remaining Tater Tots on top of hamburger mix. Bake at 350°, 1 hour. Makes 10 to 12 servings.

BEEF AND ZUCCHINI CASSEROLE

Lorraine Jacobs

2 lbs. zucchini, sliced
1 lb. lean ground beef
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. garlic powder
1 c. finely chopped onions
3 c. cooked rice
2 eggs, beaten
2 c. grated Cheddar cheese
2 T. grated Parmesan cheese
1 1/2 c. cottage cheese

Cook zucchini in salted water about 5 minutes. Drain thoroughly and set aside. Saute' meat, seasoning and onions until meat is no longer pink and onions are tender. Add rice and zucchini. Blend eggs, cottage cheese and Parmesan cheese. Stir into meat mixture. Turn into 2 greased shallow 2 quart casseroles. Top each with 1 cup Cheddar cheese. Bake 1 hour in preheated 350° oven for 30 minutes.

HAM LOAF

Grace Quist

1 lb. ground ham
1/2 lb. ground pork
1/2 c. cracker crumbs, about 8 whole
1/4 c. chopped onion
1/4 c. milk
1 egg
1 T. parsley
1/2 tsp. salt

Bake at 350° about 45 minutes.

FAVORITE MEAT LOAF

Frances Zanardi

2 lbs. ground beef, either roast or round steak
1/2 c. finely cut celery
1 c. rolled soda crackers
Salt
Sm. onion, chopped fine
2 beaten eggs
1 c. milk
Green pepper, finely cut, optional
Bit of sage and or rosemary

Mix all ingredients together. Bake at 350° for about 1 hour. One-half cup water poured over meat loaf, a bit more if necessary, if loaf dries up.

Did you ever think about a cookbook and all the family secrets it holds?

APPLESAUCE MEAT LOAF

Dora Cohodes

1 1/2 lb. ground meat
2 tsp. chopped onion
1/2 tsp. ground allspice
1 c. strained applesauce
2 eggs, beaten
2 tsp. salt
3/4 c. rolled oats
1 pared apple, cut in thin rings
1/4 c. brown sugar
1/2 tsp. ground cloves
1 T. water

Combine all ingredients for meat loaf. Pack into greased loaf pan. Press apple rings into top of loaf. Brush with glaze made by mixing sugar, cloves and water. Bake at 350° for 1 hour and 15 minutes.

FAVORITE MEAT LOAF

Olive Westrin

1 lb. ground chuck
1/2 can(s) tomato juice
1 tsp. salt
1 tsp. pepper
1/4 c. grating cheese
3/4 c. bread crumbs
1 egg
1 sm. onion, chopped fine

Bake at 375°, 1 hour.

CHEESEBURGER LOAVES

Thelma Labre

2 c. Kellogg's Cornflakes cereal
1 egg
1 (8 oz.) can stewed tomatoes
1 tsp. salt
1/8 tsp. pepper
1 lb. ground beef
3 slices American cheese, cut in half

Crush cereal to make 1 cup; place in large mixing bowl. Add egg, tomatoes, salt and pepper; beat well. Add ground beef; mix only until combined. Shape in 6 loaves about 4 inches long. Place in single layer in shallow pan. Bake in 350° oven about 30 minutes. Remove from oven and top each loaf with small slice of cheese. Return to oven and bake 10 minutes longer until the cheese melts.

Your religion will do just as much for you as you do for it.

PIZZA MEAT LOAF

Kathryn Ellingson

2 lbs. ground beef
1 c. cracker crumbs
1 c. milk
2 eggs
1/2 c. chopped onions
1/2 c. Parmesan cheese
1 1/2 tsp. salt
1/4 tsp. oregano
1 (8 oz.) can pizza sauce
1 c. shredded or grated mozzarella cheese

Mix together ground beef, cracker crumbs, milk, eggs, onions, Parmesan cheese, salt and oregano. Bake this in a 11x7x1 1/2 inch greased pan at 350° for 1 hour and 15 minutes. Remove from oven. Pour pizza sauce on top. Sprinkle with the mozzarella cheese. Return to oven and bake an additional 10 minutes.

SWISS LOAF

Audrey Fontana

2 lbs. ground beef
1 1/2 c. diced Swiss cheese
2 beaten eggs
1/2 c. chopped onion
1/2 c. chopped green pepper
1 1/2 tsp. salt
1/2 tsp. pepper
1 tsp. celery salt
1 tsp. celery salt
1/2 tsp. paprika
1 1/2 c. milk
1/2 c. dry bread crumbs

Mix ingredients in order given (down first column and then down second column). Bake in 350° oven for 1 1/2 hours. Serves 6 to 7.

BAKED CHICKEN IN WINE SAUCE

Mary Cloots

4 chicken breasts, skinned, sprinkle with salt, pepper
1 can mushroom soup
1 c. sour cream
1/2 c. sherry

Place chicken in baking dish and mix other ingredients well; pour over chicken; sprinkle with paprika. Bake 1 1/2 hours at 350°. May add mushrooms last 10 minutes.

When the ship is sunk everyone knows how she might have been saved.

ARTICHOKE-SHRIMP CASSEROLE

Patty Fox

1 (No. 2) can artichoke hearts
1 (12 oz.) pkg. frozen shrimp, precooked
1 (6 oz.) can mushrooms
4 T. butter
2 T. flour
1 1/2 c. milk
2 tsp. Worcestershire sauce
1/4 c. dry sherry
Parmesan cheese, grated
Paprika
Chopped parsley
Salt and pepper

Drain artichokes and arrange in buttered flat baking dish. Spread thawed shrimp over artichokes. Saute' mushrooms in butter for 2 minutes and add on top of shrimp.

Make a cream sauce of 1 tablespoon butter, flour and milk. Add Worcestershire sauce, sherry, salt and pepper to cream sauce. Pour over contents of baking dish. Sprinkle with Parmesan cheese; dust with paprika. Bake 20 minutes at 375°. Sprinkle with parsley before serving. Great with green vegetables and French bread. Reheats very well.

BAKED COD FILLETS

Grace Quist

2 lbs. frozen cod
2 T. butter
2 T. flour
1/2 c. butter bread crumbs or cornflake crumbs
1 T. dry mustard
Salt and pepper
1 c. milk
1 T. minced parsley

Cut cod in serving pieces and place in greased shallow baking dish. Cover with the following sauce: butter, flour, milk, dry mustard, salt and pepper. Cover fillets with sauce; then sprinkle with crumbs and parsley. Bake at 350° for 40 minutes.

FISH A LA CROCK POT

Nancy Sorensen

2 lbs. fish filets
1 c. milk
2 T. flour
2 T. butter
3/4 c. cheese
Salt and pepper

Make a medium white sauce using milk, flour and butter. Add cheese until it melts. Season fish and put in crock pot. Cover with sauce and put on low setting for approximately 3 hours.

Winners never quit; quitters never win.

SEAFOOD LATE LUNCH — Sally Jacobs

1 can crab meat
1 can chopped shrimp
1 sm. onion, chopped
Several sticks chopped celery
Mayonnaise for right consistency
8 English muffins, split

Put mixture on top of split muffin; put 1 slice American cheese and top with slice Canadian bacon and broil.

SEAFOOD SUPREME — Sally Jacobs

1/2 c. chopped onion
1/2 green pepper, finely chopped
1 c. chopped celery
1 T. butter
2 (6 oz.) cans crab meat
2 cans shrimp
1 sm. can mushrooms
1/2 sm. jar pimento, chopped
1 c. salad dressing or mayonnaise
1 c. raw rice
1/2 tsp. salt
1/8 tsp. pepper
1 c. half and half
2 tsp. Worcestershire sauce
Red pepper to taste
Bread crumbs

Saute' onion, green pepper and celery in butter. Combine seafood and celery mixture. Add mushrooms. Combine remaining ingredients except crumbs. Blend 2 mixtures thoroughly and place in buttered casserole, 2 quart. Sprinkle with bread crumbs. Bake at 375° for 30 minutes. Serves 10.

SEAFOOD THERMIDOR — Betty Mitchell

1 lb. fresh or frozen cod fillets
1 sm. onion, quartered
1 lemon slice
1 can condensed cream of shrimp soup
3 T. flour
1/4 c. milk
1/4 c. dry white wine
1/4 c. shredded mozzarella cheese
2 T. snipped parsley
1/2 c. soft bread crumbs
2 T. grated Parmesan cheese
2 T. butter
1/2 tsp. paprika

Thaw fish, skin if necessary; cut into 1/2 inch cubes; place fish, onion and lemon in greased skillet. Water to cover; boil; reduce heat and simmer covered 5 to 6 minutes till fish flakes. Meanwhile, blend soup and flour; gradually stir in milk and wine; cook and stir until thick and bubbly. Stir in mozzarella and parsley. Heat through. Drain fish well; fold into sauce. Place in shallow casserole. Combine bread crumbs, Parmesan, butter and paprika; sprinkle over sauce mixture. Broil 1 to 2 minutes. Yields 4 servings. Serve on rice or in patty shell.

TUNA SHOESTRING POTATO SALAD

Bonnie Arndt

1 can tuna
1 c. mayonnaise
2 carrots, grated
1/4 c. onion, chopped
1 c. celery, chopped
Pepper, to taste

Mix together and allow to set at least 3 hours. Just before serving, mix in 3 small cans shoestring potatoes and 1 small can pimento, chopped, or chopped stuffed olives.

HOT-CROSSED TUNA

Idea Burkart

2 (7 oz.) cans tuna, drained
10 oz. pkg. frozen peas, thawed
1 c. (4 oz.) sharp natural Cheddar cheese, shredded
1 c. celery slices
1/2 c. bread crumbs
1/4 c. chopped onion
1/4 tsp. salt
1/8 tsp. pepper
1 c. Miracle whip salad dressing
8 oz. can refrigerated crescent dinner rolls

Combine tuna, peas, cheese, celery, crumbs, onion, seasoning, 1 cup salad dressing; mix well. Spoon into 10x6 inch baking dish. Separate dough into 2 rectangles; press perforations to seal. Cut dough into 4 long and 8 short strips. Place over casserole in lattice. Brush with salad dressing. Bake at 350° for 35 to 40 minutes.

EGG CASSEROLE

Connie Allen

10 slices white bread, cubed
6 eggs
3 c. milk
2 T. parsley
3/4 tsp. dry mustard
1/2 tsp. salt
2 c. (8 oz.) shredded sharp cheese
2 c. sausage links, browned, cut

Cut crust off bread; cube. Beat milk, egg, seasonings together. Stir in bread, sausage and cheese. Put in greased 11 1/2x7 1/2x1 1/2 inch pan. Bake uncovered for 1 hour at 325°.

Opportunity for distinction lies in doing ordinary things extra-ordinarily well.

SAUSAGE EGG CASSEROLE

Shirley Mueller

4 hard-cooked eggs
1/4 c. butter or margarine
1/4 c. all-purpose flour
2 c. milk
1 lb. bulk pork sausage
1 can (2 c.) whole kernel corn
1 c. soft bread crumbs

Slice 2 eggs into 1 1/2 quart casserole. In saucepan melt butter; add flour, 1/2 teaspoon salt and milk. Cook, stirring until thick. Cook sausage; drain. Stir sausage into sauce, adding drained corn also. Pour over eggs. Slice remaining eggs on top of mixture. Sprinkle with crumbs. Bake at 375° for 20 to 25 minutes or until heated through. Serves 6. Ham can be substituted for sausage. Mushrooms are optional.

EGG PUFF

Jean Cummings

10-12 eggs
1/2 c. flour, unsifted
1/2 tsp. salt
1 tsp. baking powder
1 pt. cottage cheese
1 lb. shredded Monterey Jack cheese
1/2 c. melted butter or oleo

In the bowl of electric mixer beat eggs until light and lemon-colored. Add flour, baking powder, salt, cottage cheese, Jack cheese and oleo, blending smoothly. Pour into buttered 9x13 inch baking dish. Bake in 350° oven for about 35 minutes or until top is lightly browned and center appears firm. Serve hot. Can be reheated and remain tasty. Smoky links or other sausages and toast squares are a good accompaniment.

GREEN AND YELLOW RICE

Virginia H. Payant

3 c. cooked rice
4 eggs, slightly beaten
1 lb. grated sharp cheese
1 c. milk
1 T. minced onion
1 T. Worcestershire sauce
1 (10 oz.) pkg. frozen, chopped spinach, cooked and drained
1/4 c. melted butter
1 tsp. salt
1/2 tsp. marjoram
1/2 tsp. thyme
1/2 tsp. rosemary

Mix ingredients thoroughly; turn into buttered 2 quart casserole. Set casserole in shallow pan of water. Bake at 350° for 45 minutes.

If at first you don't succeed, you are running about average.

BEANS AND RICE

Susan Bennett

1 lb. green beans, stemmed and cleaned
1 1/2 lb. lamb or round steak
Butter
1 onion, diced
Garlic
Salt and pepper, to taste
1 (12 oz.) can tomatoes or fresh tomatoes
2 c. water
Allspice, to taste

Saute' meat in butter until brown. Add onion and garlic and brown. Add beans and salt. Cover and steam on low fire about 45 minutes. Stir occasionally. Add tomatoes and water with correct seasoning. Cook until tomatoes are done if using fresh tomatoes, or 15 minutes if using canned. Serves 4 or 5 people.

BEEF BAVARIAN

Vivian LeFevre

3/4 lb. ground beef
1 tsp. cornstarch
1/2 c. water
1 (4 oz.) can sliced mushrooms, drained
1 T. steak sauce
1 (10 oz.) pkg. Bird's Eye Bavarian style beans and spaetzle with seasoned sauce

Brown beef well in skillet, leaving meat in large chunks. Blend cornstarch with water. Add to skillet with remaining ingredients. Bring to full boil over medium heat, separating vegetables with fork, stirring until sauce cubes are blended. Reduce heat; cover and simmer 3 minutes. Makes 3 servings.

CABBAGE ROLLS

Pam Edens

Cabbage
1 lb. ground meat
1 c. cooked rice
1 onion, diced
1 egg
1 can tomato soup
1 sm. can tomato sauce
1/2 tsp. salt
1/2 tsp. garlic salt
Dash of pepper

Mix meat, onion, rice, egg, 2 tablespoons soup. Wilt cabbage leaves with boiling water; pour over and cover pan; let stand. Use large leaves. Fill; roll up and secure with tooth-pick. Place slit side down in pan. Pour over remainder of soup and sauce. No water. Cook on low heat, covered for 40 minutes. While cooking, baste with sauce. Makes 9 large ones.

BYERLY'S CABBAGE HAMBURGER CASSEROLE — Cynthia Carlson

1 lb. ground beef
1 lg. onion
1 c. cooked rice, (1/3 c. raw)
1/4 tsp. thyme
1/4 tsp. oregano
1/4 tsp. garlic powder
1/4 tsp. pepper
6 c. grated cabbage
1 can tomato soup
1 tsp. salt

Saute' beef and onion; cook with spices for 15 minutes. Put 1/2 the cabbage in bottom of large casserole. Put meat-onion mix on top. Cover with other 1/2 of cabbage. Smear and spread tomato soup over top. Bake covered at 350° for 1 hour.

SOUPS

FRENCH VEGETABLE BEEF SOUP — Betty Anderson

2 lbs. beef stew meat, cut in 1/2 in. cubes
1/4 c. salad oil
1 (10 1/2 oz.) can condensed onion soup
1 (6 oz.) can tomato paste
1 T. basil
1 1/2 tsp. salt
1/4 tsp. pepper
8 carrots, sliced
2 c. sliced celery
1 (16 oz.) can wax beans
1 (16 oz.) can kidney beans
1/2 c. grated Parmesan cheese

About 2 1/2 hours before serving: In Dutch oven brown meat well in hot oil. Stir in undiluted onion soup, 5 soup cans water, tomato paste, basil, salt and pepper. Simmer covered 1 1/2 hours. Add all vegetables; reheat to boiling, then simmer covered 30 minutes or till meat and vegetables are fork tender. Stir in Parmesan cheese.

MINISTRONE SOUP — Ann Brown

1 c. dried beans, variety
Ham or beef bone, with meat
Chopped celery
Chopped onion
1 garlic clove, crushed
1 (No. 2 1/2) can tomatoes
Sm. amount spaghetti
Salt
Pepper

Rinse and soak beans overnight. Put bone in pot; cover with 2 quarts water and add all ingredients except spaghetti. Simmer 3 to 5 hours. Add spaghetti the last 1/2 hour. Remove bone and cut off meat for soup. Serve with sprinkling of Parmesan cheese, if desired.

MARSHALL FIELD'S CREAM OF MUSHROOM SOUP

Jane How

(6 Servings)

1/4 c. butter or margarine
2 tsp. chopped onion
1 3/4 c. finely chopped fresh mushrooms
1 qt. chicken broth (2 (13 oz.) cans plus water to make 1 qt.)
3 T. flour
1/2-3/4 tsp. salt
1 c. half and half

Melt 2 tablespoons butter in large saucepan. Add onions and mushrooms. Cook until soft, about 2 minutes. Add chicken broth. Cover tightly and simmer 15 minutes. In a small skillet, melt remaining 2 tablespoons butter. Stir in flour and 1/2 teaspoon salt. Cook 30 seconds or until bubbly. Blend in 1 cup hot mushroom mixture. Pour into large saucepan with half and half. Beat well. Heat mixture to boil, stirring constantly. Taste; add more salt if needed. Top each serving with a dollop of unsweetened whipped cream, if you wish.

SHRIMP AND RICE SOUP

Jean Baudhuin

2 c. water
1 tsp. instant chicken bouillon
2 T. long grain rice
1/2 c. diced celery
1 can condensed chicken and rice soup
1 can condensed cream of chicken soup
1 c. milk
1 (4 1/2 oz.) can shrimp, drained
1/2 c. dairy sour cream

Combine in saucepan water, bouillon, rice and celery. Simmer 15 minutes. Stir in canned soups and milk. Add shrimp. Heat. Just before serving, stir a little soup into sour cream and return to soup in saucepan; blend well. Heat, don't boil. Serves 4 plus.

HAMBURGER SOUP

Joanne Black

Brown 1 1/2 pound hamburger with minced onion. Add:

2 qts. boiling water
1 (No. 2) can tomatoes
1 pkg. frozen lima beans
1/2 tsp. pepper
2 T. beef stock
1/4 c. pearl barley
2 c. sliced carrots
1 c. diced celery

Simmer 1 1/2 hours. Add salt for taste after 1 hour. Simmer until vegetables are done.

ZUCCHINI SOUP

Betty Anderson

1 lb. Italian sausage, cut in 1 in. chunks
2 c. celery, 1/2 in. sliced on angle
2 lbs. zucchini, sliced in 1/2 in. pieces
1 c. chopped onion
2 cans (28 oz.) tomatoes
2 tsp. salt
1 tsp. Italian seasoning
1 tsp. oregano
1 tsp. sugar
1/2 tsp. basil
1/4 tsp. garlic powder
2 green peppers, cut in 1/2 in. pieces

Brown sausage in large Dutch oven; drain off excess fat and add celery; cook 10 minutes, stirring occasionally. Add all remaining ingredients except green pepper. Simmer covered 45 minutes. Add green pepper and cook covered 20 minutes.

SANDWICHES

PIZZA BURGERS

Norma Deyaert

2 T. oil
1 lb. ground beef
Onion, chopped fine
Salt
Pepper
1/2 tsp. garlic salt
3/4 tsp. oregano
1 can pizza sauce
1/2 lb. grated mozzarella cheese

Brown ground beef and onion lightly in oil. Add salt and pepper. Add garlic salt, oregano and pizza sauce. Simmer for 5 minutes. Let cool. Add grated cheese. Spread on open buns and bake at 375° for 12 to 15 minutes.

ITALIAN TURKEY FOR SANDWICHES

Delores H. Chiapusio

18-20 lb. turkey
1 lb. ground salt pork
1 bulb garlic
1 box leaf sage
Salt to taste
Pepper to taste

Mix salt and pepper in bowl and rub inside turkey. Put salt pork, sage and garlic inside cavity after salt and pepper. Bake as for regular turkey. When done, take skin off. Shred meat; put in drippings. Simmer or put back in oven on low until ready to serve. If smaller turkey, reduce seasonings. Can be frozen.

HOT CORNED BEEF SANDWICHES

Meta Thompson

1 (12 oz.) can corned beef
4 oz. sharp processed American cheese
1/2 c. salad dressing
1 T. instant minced onion
2 T. sweet pickle relish

Split and butter 12 hamburger buns. Break corned beef into small pieces. Dice cheese, about 1 cup, and mix all ingredients together. Fill buns. Wrap in foil and heat at 350° for 30 minutes. Serves 12.

STUFFED BUNS

Marg Anderson

1 can Spam
1 sm. onion
1 sm. green pepper
1 sm. box Velveeta cheese
1 sm. bottle stuffed olives
1/2 c. melted butter
1 can tomato paste

Grind ingredients together. Take 1/2 cup melted butter and 1 can tomato paste, small. Mix together. Spoon into hot dog buns. Wrap each one in waxed paper. Bake for 20 minutes at 275°. Makes approximately 2 1/2 dozen.

BROILED SANDWICHES

Orice Walters

1 can Spam
3 T. catsup
Minced onion
1/4 lb. American cheese
3 T. milk

Grind meat and cheese. Mix and spread on split buns. Broil 2 to 4 minutes. Enough to spread on 16 half buns.

HOT TUNA CRUNCH SANDWICH

Vi Rahm

2 cans tuna
1/2 c. finely chopped celery
1/4 c. minced onion
1 T. Worcestershire sauce
1/2 tsp. green pepper
1/2 c. salad dressing
1/2 c. chopped salted nuts
6 English muffins
Butter

Combine tuna, celery, onion, pepper and sauce. Add dressing and blend well. Add nuts just before serving. Butter muffins and spread with mixture. Broil until heated through.

BUN FILLING (Dinner Rolls) Gertie Mae Stearns

1 can Spam
1 sm. onion
1/4 lb. Velveeta cheese
3 hard-cooked eggs
1 T. sugar
1 T. vinegar
Salt to taste
30 or 40 sm. buns

Grind together Spam, onion, Velveeta and eggs. Season with sugar, vinegar and salt to taste. Fill buns. Wrap either individually or put in pan and cover with foil. Heat through. Makes 30 or 40 small buns.

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PIES
CAKES
FROSTING
&
DESSERTS

DESSERTS

8

FROSTING

CAKES

PIES

CAKES

APPLE BUTTERSCOTCH CAKE

Iris Marcellis

1/2 c. shortening
1 1/4 c. brown sugar
3/4 c. white sugar
2 eggs, beaten
2 c. flour
1 tsp. soda
1 tsp. salt
1 tsp. baking powder
1 c. cold water
2 c. raw chopped apples
1 c. nuts
1 c. butterscotch chips

Mix together 1/2 cup shortening, 3/4 cup brown sugar, 3/4 cup white sugar, 2 well-beaten eggs, 2 cups flour, soda, salt, baking powder and water. Fold in 2 cups raw chopped apples, 1/2 cup flour, 1/2 cup nuts, 1/2 cup butterscotch chips.

Make topping as follows:

1/2 c. brown sugar
1/2 c. chopped nuts
1/2 c. butterscotch chips

Sprinkle over top and bake at 350° for 40 to 45 minutes.

APPLE HILL CAKE

Mary Paupore

2 eggs
1 1/2 c. sugar
1/2 c. oil
2 c. flour
2 tsp. soda
1 tsp. nutmeg
2 tsp. cinnamon
1 tsp. salt
4 c. diced raw apples
1 c. chopped nuts

Mix eggs, sugar and oil. Add flour blended with spices. Mix in apples and nuts. Place in greased and floured 13x9 inch pan. Bake 40 to 45 minutes at 350°.

CAROLYN'S FRESH APPLE CAKE WITH TOPPING

Pam Foster

1 c. oleo
3 c. sugar
4 eggs
3 c. flour
2 tsp. soda
1/2 tsp. salt
2 tsp. cinnamon
1 tsp. nutmeg
3 c. sliced apples
1/2 c. nuts
1 c. cold coffee

TOPPING:

6 T. melted butter
6 T. milk
1 c. brown sugar
1 c. coconut

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CAROLYN'S FRESH APPLE CAKE WITH TOPPING (Continued).

Mix oleo, sugar, eggs, flour, soda, salt, cinnamon, apples, nuts and coffee together; bake in an oblong 9x13 inch pan at 350°. Test after 40 minutes.

Mix butter, milk, brown sugar and coconut together; spread on hot cake. Place under broiler until it bubbles.

FRESH APPLE CAKE — Irene Baldinelli

2 c. sugar
3 eggs
1 1/2 c. oil
1 T. vanilla
2 1/2 c. flour
1 tsp. salt
1 tsp. soda
2 tsp. baking powder
3 c. diced apples
3/4 c. nuts

GLAZE:
1 1/2 c. powdered sugar
1 1/2 tsp. vanilla
3 T. water

Mix sugar, eggs, oil and vanilla together. Then add flour, salt, soda, baking powder. Fold in apples and nuts. Bake 1 hour at 350°. Bake in bundt pan. Let set 1 hour before removing from pan.

Glaze: Mix together 1 1/2 cup powdered sugar, 1 1/2 teaspoon vanilla and 3 tablespoons water and put over cake.

BANANA CUPCAKES — Marjorie Erkkila

2 c. sifted cake flour
1 tsp. baking soda
1 tsp. salt
1 c. sugar
1/2 c. margarine
1 tsp. vanilla
2 eggs
1 c. mashed bananas, about 2 med.
1/4 c. dairy sour cream

1. Sift flour, baking soda and salt together; set aside.
2. Cream butter or margarine and vanilla together. Add the sugar gradually, beating thoroughly. Add eggs, 1 at a time, beating until light and fluffy; blend in bananas.
3. Beating only until blended after each addition, alternately add dry ingredients in thirds and sour cream in halves.
4. Spoon batter into 18 (2 1/2 inch) muffin pan wells, well greased, bottoms only.
5. Bake at 350°, 25 minutes or until done.
6. Remove from pans to wire racks to cool completely. Cut a cone-shaped piece from top of each cupcake. Fill with whipped dessert topping or sweetened whipped cream; set tops in place.

CHEESECAKE — Norma Duquaine

1 pkg. graham crackers, crushed
1 c. sugar
1 tsp. cinnamon
1/4 c. melted butter
4 well-beaten eggs
2 lbs. cottage cheese
1 c. sugar
2 T. flour
2 tsp. vanilla
1 tsp. salt
Juice of 1 sm. lemon or 1 T. lemon juice
1 c. sweetened condensed milk, blender recipe works well

Combine crushed graham crackers, 1 cup sugar, cinnamon and melted butter for crust. Pat crust into 9x13 inch pan keeping 1/4 cup mixture for top. Beat remaining ingredients well. Pour over crust and sprinkle with remaining crumbs. Bake at 325° to 350° for 40 to 60 minutes or until set.

SWEETENED CONDENSED MILK:

1 c. instant non-fat dry milk
1/3 c. boiling water
2/3 c. sugar
3 T. melted butter

Mix in blender. Store in refrigerator.

MOM'S OLD-FASHIONED DATE CAKE — Helen Johnson

1 c. or sm. pkg. dates, cut up
1 c. boiling water
2 c. flour
2/3 c. Crisco
2/3 c. sugar
1 egg
1 tsp. soda

Pour boiling water over dates and set aside. Mix other ingredients with your fingers. Add the egg and soda which has been dissolved in 1 tablespoon hot water. Add date mixture; mix well. Bake at 350°, 30 minutes. Can be served plain or with chocolate frosting topped with walnuts.

FRUIT COCKTAIL CAKE — Mary Arnold

1 1/2 c. flour
1 c. sugar
1 tsp. soda
1/4 tsp. salt
2 T. butter
1 egg
1 med. can fruit cocktail
1/2 c. nuts
1/2 c. brown sugar

Sift first 5 ingredients together, cut in butter. Add egg and fruit cocktail to mixture. Before baking, sprinkle with nuts and brown sugar. Bake 40 to 45 minutes at 350°.

ORANGE CAKE

Louise Rocconi

1 c. sugar
1/2 c. shortening
2 eggs
1 orange
3/4 c. thick sour milk
2 c. flour
1 tsp. soda
1 c. raisins

Set aside 1/2 cup sugar and juice of 1 orange. Cream shortening; add sugar and eggs. Add sour milk alternately with flour and soda, sifted. Take 1 cup raisins and peel of 1 orange and put through meat chopper 3 times, then add to batter. Bake 1 hour in moderate oven. Remove cake from oven and immediately pour orange mixture over it.

BOILED CAKE

Ila Belle Mitchell

1 c. sugar
1/2 c. butter
1 tsp. cinnamon
1/2 tsp. cloves
1 nutmeg
Ginger
1 c. raisins
2 sq. chocolate

Pour 1 cup hot water over these ingredients. Boil until raisins are cooked. Add:

1/2 tsp. baking soda
2 tsp. baking powder
1 3/4 c. flour
1 tsp. vanilla

Bake in moderate oven.

MY MOM'S BLUEBERRY CAKE

Sue Theisen
Submitted by: Orice Walters

1/2 c. butter
2 eggs, separated
1 1/2 c. flour
1/3 c. milk
1 c. sugar
1 tsp. vanilla
1 tsp. baking powder
1 1/2 c. fresh blueberries

Cream butter and sugar until light and fluffy. Add well-beaten egg yolks and vanilla. Sift dry ingredients together and add, alternating with 1/3 cup milk. Fold in stiffly beaten egg whites. Pour half the batter into a greased 10x13 inch pan. Cover with blueberries. Then carefully spread remaining batter over blueberries. Bake in moderate 350° oven for 35 minutes. Sprinkle with powdered sugar. Cut in 2 inch squares.

Sue Theisen is retired Pine Grove Country Club cook.

YELLOW ANGEL CAKE

Millie Johnson

6 egg yolks
1/2 c. cold water
1 1/2 c. sugar
1/2 tsp. vanilla
1/2 tsp. lemon extract
1/4 tsp. almond extract
1 1/2 c. sifted cake flour
1/4 tsp. salt
6 egg whites
3/4 tsp. cream of tartar

Beat egg yolks until thick and lemon-colored. Then add water gradually and continue to beat until thick. Add sugar gradually, beating constantly until all has been added. Add flavorings and blend. Fold in flour which has been sifted with salt. Beat egg whites until foamy, then add cream of tartar and continue to beat until stiff enough to hold in soft peaks. Fold into yellow batter and pour into large tube pan. Bake in 325° oven for 1 hour. Invert pan and cool. Cut out of pan and frost with whipped cream or butter frosting.

LAZY DAISY CAKE

Barbara Weber

2 eggs, well beaten
1 c. sugar
Pinch of salt
1 c. flour
1 tsp. baking powder
1 tsp. vanilla
1/2 c. milk
1 T. butter

Heat milk and butter to boiling point. Add to batter while hot. Bake in 375° oven.

MOLASSES CAKE

Ada Paige

1/2 c. brown or white sugar
1/2 c. shortening
1/2 c. molasses
1 egg
1 c. sour milk
1 c. raisins
1/2 tsp. cloves
1 tsp. cinnamon
1/4 tsp. ginger
1/2 tsp. nutmeg
2 1/2 c. flour
1 tsp. baking powder or soda

Bake in moderate 350° oven for 25 minutes. Cover with:

CARAMEL FROSTING:

1/2 c. butter
1 c. brown sugar, packed
1/4 c. milk
1 3/4-2 c. confectioners' sugar

Melt butter in saucepan. Add brown sugar. Boil over low heat for 2 minutes. Add milk. Bring to boil again and stir constantly. Cool to lukewarm and stir in confectioners' sugar. Beat until thick and glassy. Pan may be set in ice water to quicken thickening. Willcover a 13x9 inch cake or 2 layers.

ORANGE CAKE

Ada Paige

1 c. sugar
1 c. sour milk
2 eggs
1/2 c. shortening
1 tsp. salt
2 1/2 c. flour
1 orange
1 c. raisins

GLAZE:
Juice of 1 orange
Juice of 1/2 lemon
1 c. sugar

Mix together.

Squeeze juice of 1 orange. Set aside in bowl. Grind pulp, rind and 1 cup raisins very fine. Add to batter last. Mix together eggs, sugar, shortening, salt, sour milk well; add flour. Add orange and raisins and put in greased and floured cake pan. Bake 45 minutes at 350°. When cake is done, pour over glaze made of orange, lemon and sugar. Bake until glazed and crusty, about 5 minutes with oven on and 5 minutes with oven off.

WITCHES MAGIC NUT CAKE

Marge Menghini

3 eggs
1 (1 lb.) can pumpkin
1/2 c. water
2 1/2 c. flour
2 1/4 c. sugar
1 1/2 T. baking soda
1 1/4 tsp. salt
3/4 tsp. nutmeg
3/4 tsp. cinnamon
1/2 c. chopped nuts
1 c. raisins

Beat eggs, pumpkin and oil together. Add remaining ingredients and mix well. Pour batter into 3 buttered 1 pound coffee cans and place in oven standing up. Bake at 350° 1 hour and 15 minutes. Ice with:

4 oz. cream cheese
3 T. butter
1 tsp. lemon juice
1/2 box powdered sugar

PINEAPPLE NUT CAKE

Ann Look

2 c. flour
2 c. sugar
1 tsp. soda
1/2 tsp. vanilla
1 c. chopped nuts
1/2 tsp. salt
3 eggs
3/4 c. oil
1 (16 oz.) can crushed pineapple and juice

Mix and pour into 9x13 inch greased pan. Bake 40 minutes at 350°. Use favorite frosting.

QUEEN OF ENGLAND'S CAKE

Muriel Erickson

1/4 c. butter
1 c. white sugar
1 beaten egg
1/4 tsp. salt
1 1/2 c. pastry flour
1 tsp. baking powder
1 c. boiling water
1/2 c. chopped nuts
1 c. dates
1 tsp. vanilla
1 tsp. soda

Pour boiling water over dates and allow to stand until cool. Mix cake as usual, alternating dry ingredients with date and water mixture. Bake in 350° oven, 30 to 40 minutes in 8x8 inch pan. Use Queen of England's Icing.

QUEEN OF ENGLAND'S ICING

Muriel Erickson

4 T. butter
10 T. brown sugar
1 c. coconut or nuts
4 T. cream

Melt butter; add cream and sugar. Let boil 3 minutes, watching carefully, stirring constantly. Add coconut or nuts and pour over cake. Place cake under broiler and broil 1 to 3 minutes.

GINNY'S OATMEAL CAKE

Margaret Tobin

1 c. oatmeal
1 1/3 c. boiling water
1 c. granulated sugar
1 c. brown sugar
1 c. shortening
2 eggs, beaten
1 1/3-1 1/2 c. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. salt

Cook oatmeal in boiling water for 20 minutes. Add to oatmeal mixture sugars, shortening and eggs. Sift together and add flour, soda, baking powder, cinnamon and salt. Bake at 350° for 35 to 40 minutes in 9x13 inch pan.

TOPPING:

1 stick oleo or butter
1 c. sugar, brown, packed
1/2 c. milk
1/2 c. chopped nuts
1 tsp. vanilla
1 c. coconut

Boil oleo, brown sugar and milk until thick. Add nuts, vanilla and coconut. Frost cake while hot.

You cannot touch another's heart with anything less than your own.

SALTED PEANUT CAKE

June Izzo

1/2 c. butter or oleo
1 c. sugar
2 egg yolks
1 c. ground salted peanuts
1 1/2 c. flour
1 tsp. soda
Dash of salt
1 c. sour milk
1 tsp. vanilla

FROSTING:
6 T. oleo
2 T. flour
1/2 tsp. salt
6 T. milk
2 1/4 c. powdered sugar
1/2 tsp. vanilla

Cream butter and sugar together; add egg yolks and salted peanuts, reserving small amount. Mix flour, soda and salt together; add alternately with sour milk and vanilla. Bake in oblong pan at 350° for 30 minutes.

Frosting: Melt oleo in saucepan. Remove from heat and blend in flour and salt. Slowly stir in milk. Boil for 1 minute; add powdered sugar and vanilla.

PINEAPPLE CAKE

Reval Holt

2 c. flour
2 c. sugar
2 tsp. baking soda
1 (No. 2 can) pineapple, chunk or crushed
2 eggs
1 tsp. vanilla
1 c. chopped nuts

Put all ingredients into bowl and stir well. Bake in greased and floured 13x9 inch pan. Bake at 350° for 45 minutes.

RAISIN CUPCAKES

Marian Carlson

Cover 1 cup raisins with cold water and cook 20 minutes. One-half cup of liquid should remain.

3/4 c. sugar
1/2 c. butter or oleo
1 egg
Raisins and juice
1 tsp. vanilla or lemon extract
1 1/2 c. flour, sifted with 1 level tsp. soda
Pinch of salt
1 tsp. orange rind, optional

Bake at 350° for 15 to 18 minutes.

Wisdom is knowing what to do next; virtue is doing it.

RHUBARB CAKE — Merle Nelson

4 c. rhubarb, cut up in pan

Sprinkle:

1 c. sugar
1 (3 oz.) pkg. strawberry Jello
1 Duncan Hines yellow cake mix, not pudding type

Pour over:

1 c. water
4 1/2 T. melted butter or oleo

Try to get wet as much of cake mix as possible but do not stir. Bake 1 hour at 350°. Use a 9x13 inch pan, well greased. Cool. Cut in squares and serve with whipped cream, Cool Whip or ice cream. Freezes well.

RHUBARB CAKE — Marge Schmutzler

1 c. sugar
1 tsp. soda
1 1/2 c. plus 2 T. flour
1 c. milk
1 egg
2 c. rhubarb, fully cut
3/4 c. brown sugar
1/2 c. nuts

Combine white sugar, soda, flour, milk, egg and rhubarb. Pour into 9x13 inch pan and put brown sugar and nuts on top. Bake at 350° for 45 minutes.

RUM CAKE — Audrey Fontana

2 c. sugar
1 c. butter, 2 sticks
6 eggs
2 c. sifted flour
1 tsp. baking powder
1 tsp. cinnamon
Dash of salt
4 oz. brandy, rum or whiskey
2 c. raisins, sliced
2 c. chopped pecans

Cream shortening and sugar. Add eggs; beat well. Sift dry ingredients and add alternately with liquid to creamed mixture. Stir in nuts and raisins. Pour into a well-greased and floured bundt pan. Bake at 350° for 1 hour 20 minutes. Cool before removing from pan. Sprinkle with powdered sugar.

What I am to be I am now becoming.

SHERRY BUNDT CAKE

June Waisanen

1 pkg. yellow cake mix
1 pkg. vanilla instant pudding
3/4 c. butter-flavored oil
3/4 c. cream sherry
1 T. butter
4 eggs

TOPPING:
1/4 c. sugar
2 tsp. cinnamon
1/2 c. chopped nuts

Grease a 10 inch bundt pan but do not flour. Beat first ingredients for 8 minutes. In a separate bowl, mix topping ingredients. Pour 1/2 of topping mixture into pan. Add 1/2 batter, balance of topping and balance of batter. Bake at 350° for 45 minutes. When slightly cooled, invert and sprinkle with powdered sugar.

ZUCCHINI CAKE

Mary Paupore

2 1/2 c. flour
2 1/2 tsp. baking powder
1 1/2 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1/2 c. cocoa
3/4 c. oleo
2 eggs
2 tsp. vanilla
2 c. sugar
2 tsp. orange juice
1/2 c. milk
2 c. grated zucchini

Mix eggs, oleo and sugar; add flour blended with spices, vanilla, orange juice, cocoa, soda, salt, powder and milk. Mix in zucchini. Place in greased 9x13 inch pan. Bake 40 to 45 minutes at 350°.

ORANGE ICING

Mary Arnold

2 1/2 T. soft butter
1 1/2 c. sifted powdered sugar
1 1/2 T. orange juice
2 T. grated orange rind

Mix ingredients. Use sparingly.

We have committed the Golden Rule to memory,
Let us now commit it to life.

CHOCOLATE ICING — Helen Feira

1 c. powdered sugar
1/4 tsp. salt
3 T. milk
3 T. margarine
2 sq. unsweetened chocolate
3/4 tsp. vanilla
1 whole egg

Melt chocolate and shortening over hot water. Add to mixing bowl containing all the rest of ingredients. Place bowl in ice in sink; beat with electric beater until thick.

PIES

HOT WATER PIE CRUST — Mary Arnold

1 c. shortening
1/2 tsp. salt
2 1/2 c. flour
1/2 c. boiling water

Use 1/2 cup more flour to roll on. Pour hot water over shortening and chop up. Add flour and salt; mix. This makes 3 single pie crusts.

PIE DOUGH — Olive Westrin

4 c. flour
2 c. lard or 1/2 lard and 1/2 shortening
1 tsp. salt
1 tsp. baking powder
1 T. sugar
1 egg, beaten
1 tsp. lemon juice
1/2 c. cold water

Bake pie shell at 425°, 10 to 12 minutes.

RUTH'S NEVER FAIL PIE CRUST — Ruth Weber

4 c. sifted all-purpose flour
2 tsp. salt
1 1/3 c. shortening
8-12 T. ice water

Sift flour and salt into large bowl of electric mixer. (May use hand mixer). Add 1/2 the shortening to flour mixture. Beat on low (No. 1) speed until very fine, about 2 minutes. Add remaining shortening, beating only until shortening is cut into small pieces, about 1 minute. Do not overbeat. Add ICE water gradually. Beat on No. 1 or low speed to blend for 1/2 minute. Use only enough water to hold dough together. Roll out on lightly floured board. Yields 4 (9 inch) pie crusts.

NEVER-FAIL VINEGAR PIE PASTRY

Mary Miller

4 c. all-purpose flour
1 T. sugar
2 tsp. salt
1 3/4 c. shortening, Crisco
1/2 c. water
2 T. cider vinegar
1 egg

In a large bowl combine flour, sugar and salt. With pastry blender, cut in shortening until mixture resembles coarse crumbs. Combine water, vinegar and egg; beat with fork. Pour into flour mixture. Mix well until pastry holds together (dough will be sticky). Cover and chill for at least 2 hours. Divide dough into 4 or 5 balls. Wrap tightly and refrigerate up to 2 weeks or freeze up to 2 months. If frozen, thaw in refrigerator about 2 hours. Makes enough pastry for 4 or 5 single crust pies. Use 1 egg yolk and 1 teaspoon water to glaze pastry for a beautiful pie crust.

PRALINE PUMPKIN PIE

Margaret LaFave

1 (3 oz.) pkg. Jello egg custard mix
1 1/2 c. canned pumpkin
1/4 c. firmly packed brown sugar
1 (13 oz.) can evaporated milk
1 egg yolk, optional
3/4 tsp. cinnamon
1/4 tsp. nutmeg

CRUNCHY PRALINE PIE SHELL:

1/3 c. oleo or butter
1/3 c. brown sugar
1/2 c. chopped pecans
1 lightly baked 9 in. pie shell

Combine custard mix, pumpkin, sugar, milk, egg yolk spices. Bring quickly to a boil, stirring constantly. Pour into prepared pie shell. Cool until set, about 3 hours.

Combine butter and sugar in saucepan. Cook and stir until sugar melts and mixture bubbles vigorously. Remove from heat and stir in nuts. Spread over bottom of pie shell. Bake at 425° for only 5 minutes or until bubbly. Remove from oven. Cool. Pour pumpkin mixture into this shell.

A mother is not a person to lean on but a person to make leaning unnecessary.

SESAME PIE

Sadie Lupini

3 T. sesame seeds, toasted
1/2 tsp. salt
4 T. cold water
1 c. flour
1/2 c. Crisco

FILLING:

1 env. gelatin in 1/4 c. water
2 eggs, separated
1/4 tsp. salt
3/4 c. whipped cream
1 c. milk
1/4 c. sugar
1 c. dates, chopped fine
1 tsp. vanilla

Use flour, Crisco, salt and water and make a pie crust. Line the shell with toasted sesame seeds and bake.

Filling: Cook milk, egg yolks, sugar and salt in double boiler until thick. Add gelatin to custard and cool. Fold in whipped cream, vanilla, dates and 2 egg whites, beaten stiff with 2 tablespoons sugar. Pour into pie shell and cool.

IMPOSSIBLE PIE

Ila Belle Mitchell

4 eggs
1/2 c. margarine
1 c. sugar
2 T. vanilla
1/2 c. flour
2 c. milk
1 c. coconut

Place all ingredients in blender and blend for 30 seconds. Pour into greased 10 inch piepan. Bake 40 minutes at 350°, then 10 minutes at 375°. There will be a crust on bottom, custard in middle and coconut on top.

CRUNCHY ICE CREAM PIE

Pat Juul

1/2 c. oleo, melted
1 c. brown sugar, firmly packed
3 c. cornflakes
1 c. chopped nuts
1 c. flake type coconut
1 qt. vanilla ice cream, slightly softened
Hot Fudge Sauce

Stir together oleo and sugar; mix with cornflakes, coconut and nuts. Line bottom and sides of 9 inch greased piepan with 2/3 of mixture. Fill with softened ice cream. Sprinkle remaining mixture, pressing lightly, into ice cream. Freeze several hours or overnight. Serve with hot fudge sauce.

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CRUNCHY ICE CREAM PIE (Continued).

HOT FUDGE SAUCE:

2 sq. unsweetened chocolate
1/2 c. butter
2 c. sifted confectioners' sugar
3/4 c. evaporated milk

Melt chocolate and butter in double boiler. Add sugar and mix until smooth. Add milk and cook 10 minutes.

FUDGE PIE — Delores Swanson

1 c. butter (not oleo)
2 sq. chocolate
2 eggs
1/4 c. flour
1 c. sugar
Whipped cream or ice cream

Melt butter and chocolate. Add eggs, flour and sugar. Preheat oven to 475°. Put ingredients in a piepan. Turn oven down to 325° and bake pie 15 to 20 minutes. Serve warm with whipped cream or ice cream. Make portions small - rich!

CREAM PIE — Pauline Andrews

2 egg yolks, save whites for meringue
1 whole egg
1 scant c. sugar
1 pinch of salt
3 T. cake flour
2 c. warm milk
1 tsp. vanilla

Beat egg yolks and whole egg. Mix flour, sugar and salt. Add to beaten eggs. Mix well until smooth. Add warm milk. Cook until thickened. Add vanilla and cool. Put in baked pie shell.

Meringue: Whip egg whites and add 1/2 cup sugar. Place on pie when filling is cool. Add an extra egg white if you like a high meringue.

SPICY BANANA CREAM PIE — Louise Firebaugh

CRUST:

3/4 c. graham cracker crumbs
3/4 c. wheat germ
1/3 c. sugar
1/4 tsp. nutmeg
1/3 c. melted butter or margarine

FILLING:

1 pkg. vanilla pudding, not instant
1/4 tsp. nutmeg
1 tsp. cinnamon
1 tsp. rum flavoring
2 med. bananas

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SPICY BANANA CREAM PIE (Continued).

Mix ingredients for crust and line a 9 inch piepan. Bake at 350° for 5 minutes. Chill. Prepare pudding as directed for pie filling, adding spices to dry mix. After cooking, stir in flavoring. Cool slightly. Line cooled crust with bananas; spoon filling over bananas. Chill several hours. Can be garnished with whipped cream or whipped topping and banana slices.

SOUTHERN PECAN PIE — Allene Wilson

1 c. light Karo syrup
1 T. butter
1 c. light brown sugar
4 eggs
Dash of salt
1 tsp. vanilla
1 c. pecans

Cream butter and sugar. Add syrup and eggs. Beat well. Add salt, vanilla and pecans. Pour into unbaked pie shell. Bake at 350°, 1 hour.

PECAN PIE — Mrs. Vance (Dorleen) Uhazie

1/4 c. oleo
1/2 c. sugar
1 c. dark corn syrup
1/4 tsp. salt
3 eggs
1 c. pecan halves
1 (9 in.) unbaked pie shell

Cream oleo to soften. Add sugar gradually and cream until fluffy. Add syrup and salt; beat well. Add eggs, 1 at a time, beating thoroughly after each. Stir in pecans. Pour into pie shell. Bake 50 minutes at 350° or until knife cuts clean through pie. Cool.

STINGER PIE — Ann Brown

CRUST:
1 1/2 c. chocolate wafer crumbs
1/4 c. butter, melted
FILLING:
25 lg. marshmallows
2/3 c. cream
1 c. whipped cream
4 T. peppermint schnapps
4 T. brandy

Crust: Mix crumbs and butter. Line a 9 inch pietin with mixture, saving 2 tablespoons for topping. Cool in refrigerator.

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STINGER PIE (Continued)

Filling: Melt marshmallows in cream, using a double boiler. Cool and fold in whipped cream and liqueurs. Sprinkle 2 tablespoons of topping over pie. Cool before serving. Can be frozen.

HOUSE OF LUDINGTON CHOCOLATE STRATA PIE — Pam Foster

2 egg whites
1/2 tsp. vinegar
1/4 tsp. salt
1/2 tsp. cinnamon
1/2 c. white sugar
6 oz. pkg. chocolate chips
1/4 c. water
2 egg yolks
1 c. whipping cream
1/2 c. white sugar
1/4 tsp. cinnamon

To save 1 step, buy a frozen pie shell. Make the meringue; beat 2 egg whites, 1/2 teaspoon vinegar, 1/4 teaspoon salt, 1/2 teaspoon cinnamon and 1/2 cup white sugar, gradually. Beat until stiff and bake at 325° for 15 to 20 minutes.

While the meringue in pie shell are baking, make the chocolate mix. Melt chocolate chips, 1/4 cup water and 2 egg yolks in double boiler. When melted put 3 tablespoons mixture on the meringue. Set remaining mixture aside. Then mix whipping cream, 1/2 cup white sugar and 1/4 teaspoon cinnamon. Whip this until stiff. Put half of mixture on pie. Mix remaining half with chocolate mixture and add to pie. You should have 4 layers. Refrigerate until firm. Can be made ahead and frozen.

STRAWBERRY PIE (Like Big Boy's) — Muriel Brown

1 baked pie shell, 9 or 10 inch
4 c. fresh strawberries
3/4 c. sugar
2 T. cornstarch
1 1/2 c. water
1 (3 oz.) pkg. strawberry Jello

Wash and hull berries. Set aside. Mix sugar and cornstarch a little. Put in saucepan and add water. Cook sugar, cornstarch and water over medium heat, stirring constantly until mixture boils. Continue to cook over low heat for 2 minutes longer or until mixture is clear and thick. Add 1 package Jello and stir until dissolved. Arrange strawberries in pie shell, slicing if they're large. Pour cooked mixture over berries carefully. Chill. Serve with whipped cream or substitute.

RHUBARB BANANA PIE

Marjorie Frankini

2 c. rhubarb, cut fine
1 banana, mashed
1 c. sugar
2 T. flour
2 egg yolks
2 T. butter

MERINGUE:
3 egg whites
6 T. sugar
1/4 tsp. cream of tartar

Steam rhubarb in double boiler; add sugar mixed with flour. Add beaten egg yolk and butter; cook until thickened; also add mashed banana and cook until thickened. Put mixture into a baked pie shell. Put meringue over pie and bake at 375° for 10 minutes and reduce heat to 325° and bake 10 minutes longer.

For the meringue, beat egg whites until stiff and stands in a peak; add sugar a little at a time; add cream of tartar. Keep beating until very stiff.

RHUBARB PIE

Orice Walters

Beat 2 eggs till light and fluffy. Add:
1 c. sugar
2 T. flour
1/2 tsp. salt

Beat above ingredients until thick. Add 1 tablespoon very soft butter. Add 2 cups fresh cut-up rhubarb. Mix all together and put into pie shell. Top with lattice pie crust. Bake at 375° for 15 minutes; continue baking at 325° for 30 to 35 minutes more.

CLASSIC PEACH PIE

Mary Miller

Pastry for double crust pie
5 1/2 c. (about 2 1/4 lb.) sliced, peeled peaches
2 tsp. lemon juice
3/4-1 c. sugar
1/4 c. all-purpose flour
Dash of cinnamon
Dash of mace
Dash of salt
2 T. butter
1 T. brandy, optional

GLAZE:
1 egg yolk
1/2 tsp. water

Line a 9 inch pie plate with pastry. Preheat oven to 400°. In a large bowl, combine peaches and lemon juice. Toss well. In a small bowl, combine sugar, flour, cinnamon, mace and salt. Sprinkle over peaches; toss. Spoon into pastry-lined pie plate.

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CLASSIC PEACH PIE (Continued).

Dot with butter; top with brandy. Cover with pastry and slip top of pastry. Combine egg yolk and water; mix well. Brush evenly over top of pie. Bake about 55 minutes or until juice bubbles through slits near center.

LEMONADE FROZEN PIE — Avis Rigoni

1 lg. can frozen lemonade
1/2 gal. vanilla ice cream

Make a graham cracker crust in a 9x12 inch pan. Mix frozen lemonade, partially thawed, with partially thawed ice cream; pour into graham cracker crust. Sprinkle graham cracker crumbs on top and freeze. Serves 12.

IMPOSSIBLE PUMPKIN PIE — Annette Manno

2 eggs
3/4 c. sugar
1 can evaporated milk plus water to make 2 c. liquid
1/2 tsp. salt
1/4 tsp. cloves
1/2 tsp. ginger
1 tsp. cinnamon
1/4 tsp. nutmeg
1/2 c. buttermilk baking mix
1 1/2 c. pumpkin

Place in blender on medium speed until mixed. Pour into 10 inch well-greased glass pie plate. Bake at 350° for 45 to 50 minutes.

DESSERTS

ALMOND PUFF — Harriet Norr

1 c. margarine
2 c. flour
1 c. plus 2 T. water
2 1/2 tsp. almond extract
3 eggs
Chopped nuts or toasted coconut, optional
1/2 c. confectioners' sugar
2 T. margarine, additional
1 or 2 T. warm water

For crust, cut in 1/2 cup margarine and 1 cup flour; add 2 tablespoons water. Mix with fork; round into a ball and divide in half. On a greased baking sheet, pat into strip 12x3 inches, (2 strips) and they should be 3 inches apart.

Continued Next Page.

ALMOND PUFF (Continued).

Put in saucepan and boil 1/2 cup margarine and 1 cup water. Remove from heat and stir in 1 cup flour and 1 teaspoon almond extract. Stir over low heat until mixture forms a ball, about 1 minute. Remove from heat and beat in 3 eggs, 1 at a time, until smooth. Use spoon to beat. Divide in half. Spread over base, covering strips completely. Bake until topping is crisp and brown. Cool.

Frost with glaze. You can sprinkle chopped nuts or toasted coconut on top of glaze. For glaze, mix together 1/2 cup of confectioners' sugar, 2 tablespoons margarine, 1 or 2 tablespoons warm water and 1 1/2 teaspoons almond extract or vanilla.

ANGEL FOOD DESSERT — Pat Saemann

1/2 angel food cake, cubed
1 1/2 c. milk
1 c. sugar
1 c. cream, whipped
3/4 c. cold water plus 1 pkg. gelatin; set aside.
3 egg yolks and whites
1 T. cornstarch

Beat egg yolks with milk; add sugar and cornstarch and cook until thick. After it is cooked, add your gelatin and set aside to cool. Beat egg whites stiff. Mix or fold in custard, egg whites and whipped cream. Pour over cubed cake and refrigerate 24 hours. Serve with warm sauce.

SAUCE:

1 1/2 c. brown sugar
8 T. coffee cream or milk
6 T. butter

Mix together and boil 1 minute.

ANGEL TORTE — Beth Wedin

1 angel food cake
2-3 bananas
1 pt. strawberries
1 c. sugar
2 T. cornstarch
1 carton whipping cream
1/2 tsp. vanilla
1/2 tsp. almond
1/2 c. powdered sugar
1 c. toasted sliced almonds

Glaze: Mash strawberries and cook until thickened with sugar and cornstarch. Cool. Arrange banana slices on first layer and cover with 1/2 the cooled glaze. Add second layer of cake and top with bananas and glaze. Add third layer. Frost with whipping cream beaten stiff with sugar and flavorings. Sprinkle with toasted almonds. Store in refrigerator.

APPLE CRISP — Shirley Menghini

1/2 pkg. vanilla coconut reg. pudding
1/2 c. milk
3 c. apples, sliced thin
1/2 c. sugar
1/2 c. flour
1/4 tsp. baking powder
1/8 tsp. salt
1/2 tsp. cinnamon
1/4 c. oleo
1/2 c. nuts
1/2 tsp. vanilla

Mix pudding, milk and apples together; put in a 8x8 inch pan. Mix together sugar, flour, baking powder, salt and cinnamon. Melt oleo and mix with sugar mixture. Then add nuts and vanilla. Bake at 350° for 45 to 50 minutes.

APPLE TORTE — Ruth Weber

2 c. apples, cut into sm. pieces
1 egg, well beaten
3/4 tsp. cinnamon
1/2 c. walnut meats, chopped
1/3 c. flour
3/4 c. sugar
1 tsp. baking powder
1 tsp. vanilla

Sift dry ingredients together. Add beaten egg and vanilla. Add nuts and apples alternately. Place in buttered pan. Bake 30 minutes at 350°.

BANANA SPLIT DESSERT — Nelda Fornetti

2 c. graham cracker crumbs
1 stick oleo
2 eggs
2 c. powdered sugar
2 sticks oleo
2 or 3 bananas
1 (15 oz.) can pineapple
1 (8 oz.) carton Cool Whip
Cherries
Peanuts
Hershey syrup

Mix graham cracker crumbs with 1 stick oleo. Put in cakepan. Beat 2 sticks oleo, eggs and powdered sugar until creamy. Spread on graham crackers. Slice bananas and dip in lemon; keep layering 1 can drained pineapple, Cool Whip, cherries sliced in half, crushed peanuts. Drizzle Hershey syrup.

You can't get anywhere today if you are still mired down in yesterday.

BLUEBERRY BRICKLE

Sally Mellon

3/4 c. sugar
1/4 c. oleo
1 egg
1/2 c. milk
TOPPING:
1/2 c. sugar
1/3 c. flour
1/2 tsp. cinnamon
2 c. flour
2 tsp. baking powder
1/2 tsp. salt
2 c. well-drained blueberries
1/4 c. soft butter
Nuts

Combine sugar, oleo and egg. Blend in milk and add flour. Combine ingredients for topping and sprinkle over top. Bake 45 minutes at 375°.

CHERRY DESSERT

Alice Dahlstrom

1 pkg. graham crackers, about 20
1/4 c. sugar
1/4 c. oleo
1 pkg. Dream Whip
1 c. powdered sugar
1 lg. pkg. Philadelphia cream cheese
1 can Wilderness pie cherries

Mix crackers, sugar and oleo together. Mix Dream Whip, sugar and cream cheese together. Beat until smooth. Put cracker mixture in flat pan and press in. Spread cream cheese mixture on top and use some of crumb mixture to sprinkle on top. Spread pie mixture on cheese mixture, then sprinkle with crumb mixture. Chill for several hours before serving.

CHOCOLATE BREAD PUDDING

Mary LaLiberte

2 c. stale bread crumbs
4 c. scalded milk
2 sq. unsweetened chocolate
1 tsp. vanilla
2/3 c. sugar
2 eggs, slightly beaten
1/4 tsp. salt

Soak bread in milk for 30 minutes. Melt chocolate over hot water; add 1/2 sugar and enough milk from the bread and milk mix to make a consistency to pour. Add to bread crumb mix with the remaining sugar, salt, vanilla and eggs. Turn into buttered mold and bake 1 hour at 350°. Serve with hard or cream sauce.

Use disappointment as material for patience.

CHERRY PINEAPPLE TORT

Joyce Malsack

1 (20 oz.) can crushed pineapple
1 (20 oz.) can cherry pie mix
1 yellow or white cake mix
2 sticks margarine
Walnuts or pecans
Cream

In bottom of 9x13 inch cakepan, spread pineapple, drained, and cherry pie filling. Sprinkle dry cake mix evenly. Dot with margarine. Top of nuts. Bake at 350° for 30 to 40 minutes. Serve with cream.

CHERRY TORTE

Gen Skoglund

1/4 c. oleo or butter
2 T. sugar
1 1/2 pkgs. graham crackers, about 16
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1/2 pt. whipping cream or 1 lg. carton Cool Whip
1 can cherry pie filling

Crust: Mix together graham cracker crumbs, sugar and oleo. Press firmly into piepan. Bake 12 minutes at 350°. Cool before putting filling in.

Filling: Beat until smooth, cream cheese and powdered sugar. Whip whipping cream till stiff, or use Cool Whip. Fold cream cheese mixture into whipping cream until smooth. Spread over crust and top with cherry pie filling. Refrigerate.

CRANBERRY FLUFF

Mary Ann Koerschner

1 env. unflavored gelatin
1/4 c. cold water
1 lb. can whole cranberry sauce
1/2 c. sugar
1/2 tsp. salt
2 tsp. lemon juice
1/2 pt. heavy cream, whipped

Add gelatin to water in small custard cup. Let stand 5 minutes to soften, then set in pan of hot water; stir until dissolved; add to cranberry sauce with sugar, salt and lemon juice. Blend well. Cool mixture until it starts to thicken. Fold in whipped cream. Pour into 1 quart mold; chill until firm.

Sympathy is never wasted except when you give it to yourself.

FRUIT COCKTAIL DESSERT

Thelma Labre

1 1/4 c. flour
1 c. white sugar
1 tsp. soda
1 egg
1 (16 oz.) can fruit cocktail
3/4 c. brown sugar
1/2 c. nuts

Beat 1 egg in bowl; add fruit cocktail and juice. Add flour, white sugar and soda; beat. Pour in a 9x14 inch greased pan. Mix together brown sugar and nuts, chopped. Sprinkle over batter and bake at 350° for 40 to 50 minutes.

DATE NUT TAPIOCA CREAM

Vivian Miller

1 qt. water, less 2 T.
1/2 c. Minute tapioca
1 c. plus 2 T. brown sugar, packed
1/4 tsp. salt
1/2 c. walnuts
1 c. dates, cut in thirds
1 c. cream, whipped stiff

Cook first 4 ingredients until tapioca is clear. Cool. Add walnuts, dates; then fold cream into mixture. Put in sherbet glasses. Serve with cream or Cool Whip, if desired.

DESSERT

Shirley Menghini

1 sm. pkg. Jiffy white or yellow cake mix
1 pkg. instant vanilla pudding
1 lg. pkg. cream cheese
1 c. milk
1 c. milk, additional
1 med. can pineapple
Lg. carton Cool Whip or 2 pkgs. Dream Whip
Nuts, garnish

Mix cake mix as directed. Bake in 9x13 inch pan at 350° for 15 minutes. Mix until blended the instant pudding, cream cheese and 1 cup milk. Add 1 cup additional milk and blend well in mixer. Top cake with this mixture. Drain pineapple very well. Spread on top of mixture. Top with Cool Whip or Dream Whip. Sprinkle with nuts and refrigerate.

A friend is one who knows all about you and still likes you.

ECLAIR DESSERT — Janet Quas

2 pkgs. French vanilla instant pudding
3 c. milk
1 box graham crackers
1 reg. size carton Cool Whip
1 can prepared chocolate fudge frosting

Line bottom of 9x13 inch pan with whole graham crackers. Make pudding as per package using only 3 cups milk. Mix Cool Whip and pudding together and spread half over crackers, then place another layer of crackers and then remainder of pudding mixture. Add final layer of graham crackers and frost the top with chocolate frosting. Refrigerate overnight.

FOUR LAYER DESSERT — Janet Quas

1 c. flour
2 tsp. sugar
1/2 c. oleo
1/2 c. chopped nuts or coconut
1 (8 oz.) pkg. cream cheese
2/3 c. powdered sugar
1 sm. carton Cool Whip
2 pkgs. instant pudding, any flavor
2 1/2-3 c. milk

First layer: Mix flour, sugar, oleo and nuts; press into greased 9x13 inch pan. Bake at 375° for 15 minutes; cool.

Second layer: Beat cheese, powdered sugar and Cool Whip until creamy and spread over first layer.

Third layer: Mix pudding with milk and spread over second layer.

Fourth layer: Beat up rest of Cool Whip and spread over top. Sprinkle with nuts.

GLASS CAKE — Merle Nelson

3 kinds Jello, different colors
1 1/2 c. hot water for each pkg.
25 graham crackers, rolled
1/4 c. butter
5 T. sugar
1 pt. whipping cream
1/2 c. sugar
1 env. unflavored gelatin
1/4 c. boiling water

Mix and set the Jellos in 3 different flat pans and refrigerate overnight. Mix graham crackers with butter and sugar and press into 9x13 inch pan with 1/2 the crumb mixture. Cube Jellos and fold into whipping cream to which unflavored gelatin has been added. Also add 1 pound can drained fruit cocktail; pour this over graham cracker crumbs; top with remaining crumbs. Set overnight and cut in 3 inch squares. Top with a cherry.

ICE CREAM CUP A LA DANIELI

Mickey Miller

6 lg. pears, peeled and diced
3 oranges, peeled, cut on the cross and into pieces
1 1/2 c. sliced strawberries, fresh or fresh frozen
5 T. sugar
5 T. kirsch
2 1/2 bananas, sliced
2 boxes frozen raspberries, thawed
2 1/2 T. kirsch, additional
1 1/4 c. whipping cream
2 1/2 T. confectioners' sugar
Vanilla ice cream
12-14 whole strawberries, garnish

Combine pears, oranges, sliced strawberries, 5 tablespoons sugar and 5 tablespoons kirsch. Just before serving, add sliced bananas. Defrost frozen raspberries. Empty berries and juice into blender and blend on high speed for 10 seconds. Strain through a fine sieve; stir 2 1/2 tablespoons kirsch into raspberry sauce.

Whip 1 1/4 cup cream and stir in confectioners' sugar. May use less cream. Into large wine glasses or glass bowls put 1/2 cup of fruit mixture and top with a scoop of vanilla ice cream. Spoon 3 tablespoons raspberry sauce over ice cream. Top with big dollop of whipped cream. Garnish with a big strawberry. Serves 12 to 14.

ICE CREAM DESSERT

Cynthia Carlson

1 gal. ice cream, vanilla, butter brickle or butter pecan
10 Heath bars, grated
1 jar caramel ice cream topping

CRUST:

1/3 pkg. graham crackers, 3 cups
1/8 stick butter or oleo
1/2 c. sugar

Spread graham cracker crust in 10x13 inch pan. Cut ice cream into slabs and lay over crust. Drizzle with 3/4 jar of ice cream topping. Sprinkle Heath bars over top.

Optional: 1 tablespoon creme de cacao or Kahlua poured over each piece before serving.

May you live all the days of your life.

LEMON REFRIGERATOR CAKE — Sadie Lupini

1 env. Knox gelatine
1/4 c. cold water
6 egg yolks
1/4 c. orange juice
1/2 c. lemon juice
3/4 c. sugar
1 tsp. lemon rind
1/2 tsp. orange rind
6 egg whites
3/4 c. sugar
1 lg. angel food cake
1 c. whipped whipping cream

Soak gelatine in water; combine egg yolks, sugar, rind and juices. Cook in double boiler until mixture is thick; add gelatine. Beat egg whites and sugar; fold into custard. Slice cake. Put in layers with custard. Chill overnight. Serve with whipped cream.

LEMON FLUFF DESSERT — Anna Hebert

1 pkg. lemon pudding
2 egg whites
4 T. sugar
Angel food cake
Whipped cream

Prepare lemon pudding using recipe on the box; cool. Beat egg whites with sugar until stiff. Add this to cool pudding. Using a 9x13 inch pan, line same with broken pieces of angel food cake, then a layer of pudding, another layer of cake on top, then another layer of pudding. Cut in squares and serve with whipped cream. Do NOT refrigerate.

LEMONADE TORTE — Delores H. Chiapuso

1 1/2 c. graham crackers, crushed, about 18
3 T. sugar
1/3 c. melted butter or oleo
1 can Eagle brand milk
1 (6 oz.) can frozen lemonade
1 med. (8 oz.) carton Cool Whip

Mix graham crackers, sugar and butter or oleo. Pat in pan and bake for 10 minutes at 350°. Cool.

Mix Eagle brand milk, lemonade and Cool Whip together and pour into crust. Sprinkle some crushed graham crackers on top. Chill at least 3 hours.

Adolescence is the age at which children stop asking questions because they know all the answers.

LEMON PIE JELLO

Dorothy Izzo

1 (6 oz.) pkg. lemon Jello
2 c. boiling water
1/2 c. cold water
1 (16 oz.) can tropical fruit salad mix, drained
1 can Wilderness lemon pie filling

Dissolve Jello in boiling water. Add cold water and pie filling. Let cool till slightly set. Add fruit and pour into mold.

LIME DELIGHT

Mary Cloots

2 c. graham cracker or chocolate wafer crumbs
1/2 c. melted margarine
1 box lime Jello
1 3/4 c. hot water
1 c. sugar
2 T. lemon juice
1 tall can Carnation milk, chilled overnight in refrigerator

Combine crumbs and margarine and press into large pan. Dissolve Jello in hot water. Chill until partially set. Whip until mixture fluffs and add sugar and lemon juice. Whip chilled Carnation milk; fold into Jello mixture. Pour over crumbs and refrigerate. Grate a little semi-sweet chocolate over top.

ORANGE SUPREME

Pat Wilson

2 pkgs. orange Jello
1 1/2 c. boiling water
13 1/2 oz. crushed pineapple
2 cans mandarin oranges
1 (6 oz.) can frozen orange juice, undiluted
1 pkg. instant lemon pie filling
1 c. whipped cream
1/2 c. sharp cheese

Dissolve Jello and cool. Add 1 1/2 cups juice from oranges and pineapple and orange juice. Chill until thick. Fold in fruit and chill overnight. Prepare pie filling and cool. Fold in whipped cream after whipping. Spread over Jello mixture. Top with cheese.

Go often to the house of your friend, for weeds choke up the unused path.

PEACH COBBLER — Allene Wilson

3/4 stick oleo
1 3/4 c. sugar
3/4 c. flour
3/4 c. milk
3 tsp. baking powder
2 c. fruit

Melt butter or oleo in 8x8x3 inch pan. Mix sugar, baking powder, milk and flour together. Pour batter over melted butter. Mix fruit with 1 cup sugar. Drop fruit gently into batter. DO NOT STIR. Bake at 350°, 1 hour. Other fruit may be used. Serve warm with ice cream or Cool Whip.

PRUNE TARTS — Mrs. Jean Gasbarro

4 c. flour
1 lb. oleo, chilled and cut into chunks
2 tsp. baking powder, heaping
1 (8 oz.) glass water

Chill dough in refrigerator for 1 hour. Knead dough as for pie crust. Roll and fold into thirds. Cut in squares about 2 1/2 inches. Slit each corner towards middle.

PRUNE FILLING:

Cook prunes till soft and pit them and chop. Add sugar to your own taste. Fill the center of square with prune filling; take every other corner of the square and press on filling. Put 1/2 teaspoon of prune filling in each square. Bake at 450°, 12 to 15 minutes.

RASPBERRY DESSERT — Dee Cowell

2 2/3 c. crushed pretzels
3 T. sugar
1 1/2 sticks butter, melted

Mix above and pat in 9x13 inch pan and bake 10 minutes at 350°. Let cool.

1 (8 oz.) pkg. cream cheese
1 c. sugar

Mix cream cheese and sugar together; put on crust. Cool. Spread Cool Whip over cheese and cool. Dissolve 1 (6 ounce) package raspberry Jello in 2 cups boiling water. Add 10 ounce package raspberries, slightly thawed. Add 3/4 cup water. Chill till syrupy. Pour on top and let set several hours.

It takes both rain and sunshine to make a rainbow.

RICE PUDDING

Jean Galbraith

1/2 c. rice
1 qt. milk
1 c. half and half
1/2 c. sugar
Salt
2 eggs

Cook in double boiler for 3 hours. Add 1 cup half and half and 2 well-beaten eggs. Bake at 300° for 35 minutes.

RICE PUDDING

Helen McKenzie

2/3 c. Minute Rice
1/4 tsp. salt
1/4 c. raisins
1 pkg. vanilla pudding
4 c. milk
1/3 c. sugar
1 egg, beaten
1/4 tsp. vanilla
1/4 tsp. cinnamon
1/8 tsp. nutmeg

Combine all ingredients except vanilla, cinnamon and nutmeg in a saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat and cool 5 minutes. Add vanilla. Pour in bowl and place wax paper on top of hot pudding. Serve warm. Sprinkle with cinnamon and nutmeg just before serving You may also serve this warm or cold with canned cherry pie filling on top. Yields 8 to 10 servings.

ROBERT REDFORD CAKE

Shirley Kuhns

1 c. flour
1/2 c. butter
1/2 c. walnuts
8 oz. pkg. cream cheese
1 c. sugar
1 lg. carton Cool Whip
1 pkg. instant chocolate pudding
1 pkg. instant vanilla pudding
3 c. milk

Mix flour, butter and walnuts together. Press in a 9x13 inch pan and bake at 300° for 20 to 30 minutes. Mix cream cheese, sugar and 1 cup Cool Whip. Spread over first layer after it has cooled. Mix the two puddings together with milk and spread over first 2 layers. Cover with remaining Cool Whip.

If you never stick your neck out, you'll never get your head above the crowd.

EASY RHUBARB DESSERT — Marilyn Hansley

CRUST:
5 T. powdered sugar
1 c. flour
1/2 c. margarine

Mix above ingredients together and press into 7x11 inch pan. Bake at 350°, 15 minutes.

FILLING:
2 eggs, beaten well
1 c. sugar
1/4 c. flour
3/4 tsp. salt
2 c. rhubarb

Mix well and pour over crust; bake in 350° oven for 35 minutes. Serve with whipped cream.

RHUBARB COBBLER — Ange Paul

4 c. rhubarb, cut up
1 1/2 c. white sugar
1/2 c. brown sugar
1 egg
1/2 c. shortening
1/2 c. milk
1 c. flour
1 tsp. baking powder
Butter

Combine rhubarb, 1/2 cup white sugar, 1/2 cup brown sugar and a dab or butter. Put into 7 1/2x12 inch greased pan. Blend egg, 1 cup sugar, shortening, milk, flour and baking powder. Pour over rhubarb mixture and bake 50 to 60 minutes at 350°.

RHUBARB COBBLER — Eleanor Aberly

1 1/2 c. flour
1 tsp. baking powder
1/4 c. plus 2 T. shortening, oleo or butter
1/2 tsp. salt
3/4 c. plus 1 T. sugar
3 c. rhubarb
1 pkg. red Jello
1 egg
2 T. milk

Rub 1 cup flour, 1 teaspoon baking powder, 2 tablespoons shortening, 1/4 teaspoon salt and 1 tablespoon sugar together, like pie crust. Then add 1 beaten egg, 2 tablespoons milk to above and pat into 10x10 inch pan. Fill with 3 cups rhubarb, cut fine and sprinkle 1 package Jello. Make streusel of 3/4 cup sugar, 1/2 cup flour and 1/4 cup shortening. Sprinkle over top. Bake 30 to 40 minutes at 375°. Serve with whipped cream, if desired. Serves 6 to 8.

RHUBARB OR APPLE TORTE

Grace Egizii

1 c. flour
5 T. powdered sugar
1/2 c. butter or oleo
2 eggs
1 1/2 c. sugar
1/4 c. flour
3/4 tsp. baking powder
Pinch of salt
3 c. diced raw rhubarb or apples
2 tsp. vanilla
Whipped cream, Dream Whip or ice cream

Mix together 1 cup flour, 5 tablespoons powdered sugar and 1/2 cup butter or oleo. Pat into a cakepan and bake 15 minutes at 350°. While crust is baking, beat 2 eggs and add 1 1/2 cup sugar. Fold in after - mixed and sifted together; 1/4 cup flour, 3/4 teaspoon baking powder, salt, diced fruit and vanilla. Pour this into baked crust and bake 35 minutes in a 350° oven. Serve with whipped cream, Dream Whip or ice cream. After this is baked, the eggs form a crust; use a sharp knife to cut into squares.

PHONY SPUMONI

Corrie Roberts

1 (2 oz.) pkg. dessert topping mix
1/2 c. chopped nuts
1/2 c. chopped red and green maraschino cherries
1 qt. vanilla ice cream

Prepare dessert topping mix according to package directions. Fold in cherries and nuts; set aside. Stir ice cream until it softens slightly. Press on sides and bottom of 6 Cup mold. Working quickly, spoon topping mixture into center of mold. Freeze 8 hours or overnight. Unmold. Serves 6.

ADDITIONAL RECIPES

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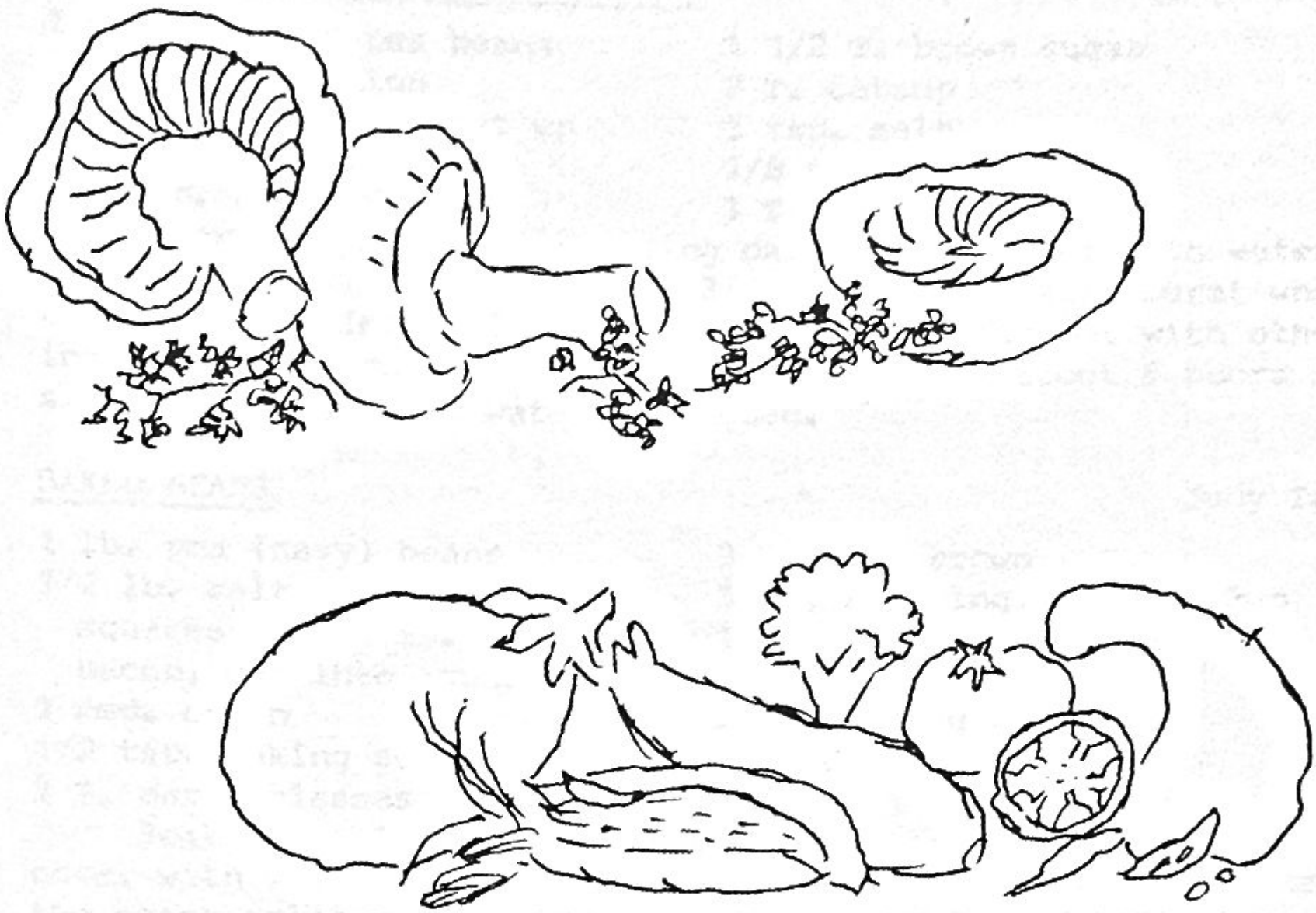
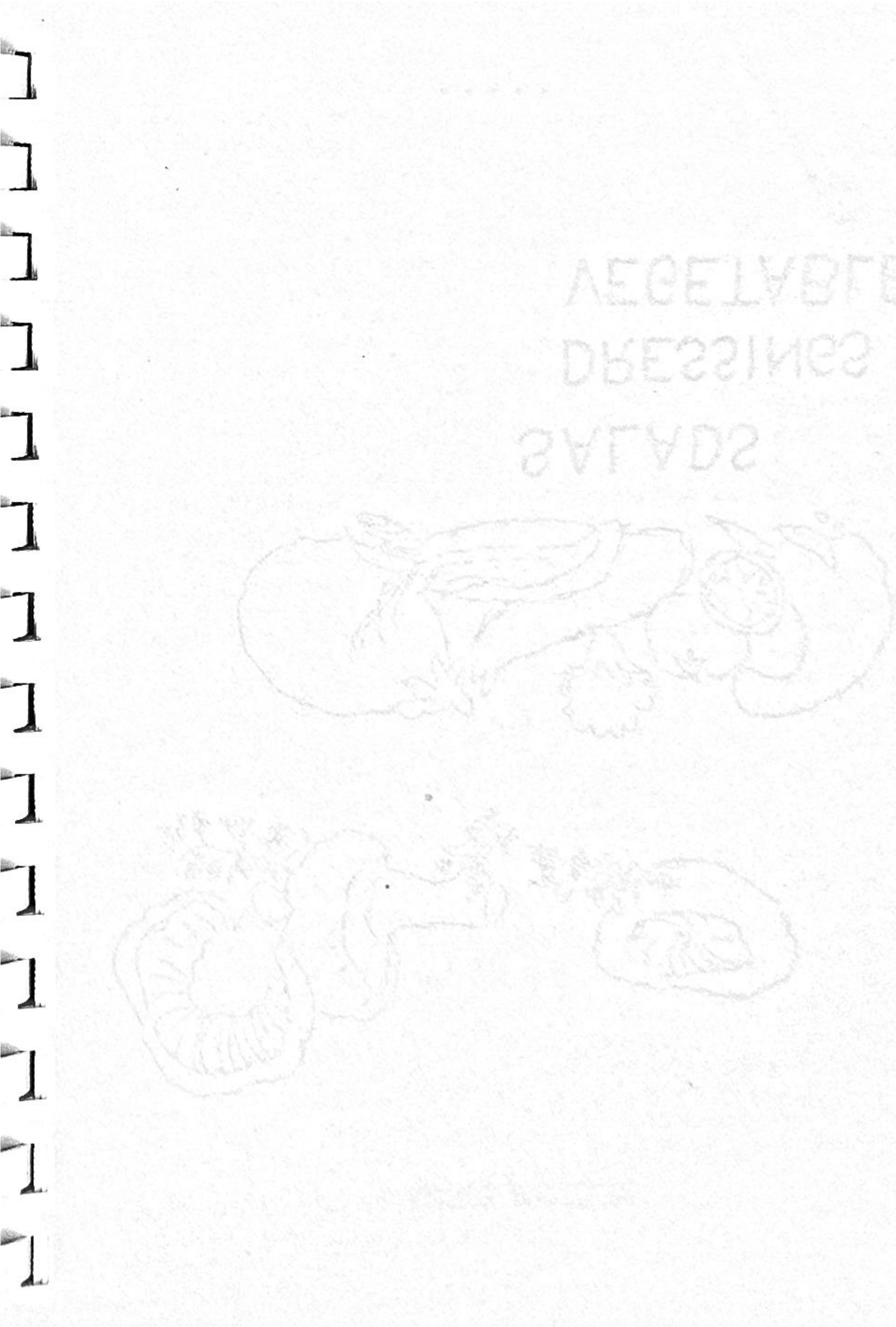


SALADS
DRESSINGS
VEGETABLES



VEGETABLES

BAKED BEANS - NEW ENGLAND STYLE

Viva Carlson

1 1/2 c. dried pea beans
2 T. chopped onion
1/4 lb. salt pork, cut up
1/3 c. molasses
1/4 tsp. mustard
1 1/2 T. brown sugar
2 T. catsup
1 tsp. salt
1/8 tsp. pepper
1 T. butter

Pick over beans, discarding dark ones. Cover with water. Soak overnight. Simmer 1/2 to 3/4 hour until skins burst when blown on. Drain, saving liquid. Place in bean pot with other ingredients. Add bean liquid to cover. Cook about 6 hours in slow 275° oven. Add water as needed.

BAKED BEANS

Judy Trump

1 lb. pea (navy) beans
1/2 lb. salt pork, cut into squares or 1/4 lb. slab bacon, cut into squares
1 med. onion
1/2 tsp. baking soda
3 T. dark molasses
3 T. dark brown sugar
3 T., rounding, hot ketchup
1 tsp. ground mustard
1 tsp. salt
3 c. boiling water, approximately

Soak beans in water overnight. Drain; put into kettle; cover with water; add baking soda and boil until the skins on the beans split when you blow on them. Drain and rinse beans. Into your bean pot put a layer of beans, then sliced onion and then pork. Repeat until beans are used up, with just beans and pork on top layer. Combine molasses, white sugar, brown sugar, ketchup, mustard, salt and mix well with boiling water. Pour this mixture over beans to cover. If any of this mixture is left, add it to beans as they bake. When mixture is gone, add water to beans to keep them moist. About the last hour, let the liquid cook down so beans won't be runny, Bake beans uncovered in a 300° oven for 7 hours.

Choose an author as you choose a friend.

GREEN BEAN CASSEROLE — Frances Trione

1 1/2 lbs. fresh green beans or 2 pkgs. frozen beans (10 oz. size)
4 slices bacon
1 med. onion, chopped
4 lg. fresh tomatoes, peeled and chopped or 1 (16 oz.) can tomatoes, drained and chopped
1/4 tsp. salt
Pinch of pepper
1/4 c. grated Swiss cheese
1/4 c. grated Parmesan cheese

Cook beans in boiling salted water about 10 minutes until tender and drain or cook frozen beans according to package directions. Cook bacon in a skillet until crisp. Drain on paper towel and crumble. Drain all but 1 tablespoon bacon fat from skillet; add onion and cook, stirring occasionally, until tender. Combine beans, bacon, onion, tomatoes, salt and pepper in a baking dish. Mix cheeses and sprinkle on top. Bake in a preheated 350° oven until cheese is a golden brown, 15 to 20 minutes. Yields 6 to 8 servings.

BROCCOLI CASSEROLE — Mildred Fleury

1 med. onion, chopped
1/4 c. oleo
1/2 c. Cheez Whiz
1 pkg. chopped broccoli
1 c. Minute Rice
1/4 c. milk
1/2 c. water
1 can cream of mushroom soup

Saute' onions in oleo. Add Cheez Whiz. Mix with rest of ingredients. If making ahead, omit rice until time to bake. Bake 1 hour at 350°.

BROCCOLI-CORN CASSEROLE — Dorothy Izzo

1 pkg. frozen chopped broccoli, thawed
1 can whole kernel corn, drained
1 can cream corn
1 stick oleo
1 1/2 c. "Chicken in a Bisquit" crackers, crushed

Melt oleo and crackers. Mix vegetables with 1 cup cracker crumbs in casserole. Top with remaining crumbs and bake at 350° for 25 minutes.

BROCCOLI SUPREME — Connie Allen

1 (10 oz.) pkg. broccoli
2 T. butter
2 T. flour
1/4 tsp. salt
2 T. butter
1 c. milk
1 (3 oz.) pkg. cream cheese
2 oz. shredded sharp cheese
1 c. soft bread crumbs

Cook broccoli and cut into 1 inch pieces. Make sauce with rest of ingredients. Combine all and bake covered for 30 minutes at 350°. Mix bread crumbs with 2 tablespoons butter and put over casserole; bake uncovered for a few minutes.

CAULIFLOWER AND BROCCOLI CASSEROLE — Jean Galbraith

1 fresh head or 2 frozen pkgs. cauliflower
1 lg. can mushrooms
1/4 c. flour
Velveeta cheese
2 frozen broccoli spears, don't use cut
2 c. milk
1/4 c. butter
Salt and pepper

Cook vegetables until almost done. Put about 3 layers, vegetables, mushrooms and slices of cheese. Pour white sauce over, spooning down sides. Bake at 350°, 20 minutes. May be made ahead and refrigerated, then bake 45 minutes or until bubbly.

GERMAN CABBAGE — Reval Holt

3 slices bacon
1 med. onion
1/4 tsp. salt
4 c. shredded cabbage
1/4 tsp. pepper
1/2 c. sugar
4 T. vinegar

Fry bacon with onion, then dice into pieces. Then add salt and pepper and sugar; bring to a boil being careful not to burn. Remove skillet from burner. Cool. Add vinegar and bring to boil again being careful. Pour over 4 cups shredded cabbage. Stir and stir.

Children need models more than they need critics.

SWEET CABBAGE — Hedwig Schupp

1/2 head cabbage
1 stick oleo or butter
2 T. flour, more than level but not heaping

Slice cabbage on cutter. In skillet melt shortening. Slowly add flour and stir into smooth gravy until brown. Add cabbage to gravy with not too much salt. Add about a glass of water and cook until cabbage is tender. May be served with any kind of sausage or meat.

CARROT MOLD RING — Lorraine Cohodes

3/4 c. Crisco
1/2 c. brown sugar
1 beaten egg
1 c. grated carrot
1 T. lemon juice
1 T. cold water
1 1/4 c. flour
1/2 tsp. salt
1 tsp. baking powder
1 tsp. baking soda

Cream Crisco and sugar. Add egg. Add lemon juice, water and carrots. Add all dry ingredients. Pour into 6 cup mold and bake at 350° for 45 minutes. Serve hot. Can be frozen unbaked. Serves 6.

ZESTY CARROTS — Cynthia Carlson

6 lg. (1 1/4 lbs.) carrots
2 T. grated onion
2 T. prepared horseradish
1/2 c. mayonnaise
1/4 tsp. pepper

TOPPING:
1/4 c. dry crumbs
2 T. butter

Peel carrots; cut into strips 1/4 inch wide and 2 inches long. Parboil or steam carrots till tender, don't overcook. Drain; arrange in baking dish. Save 1/4 cup water carrots cooked in.

Sauce: Mix onion, horseradish, mayonnaise, 1 teaspoon salt, pepper and 1/4 cup water. Pour over carrots. Cover with buttered crumbs.

Do right and leave the results with God.

MARINATED CARROTS

June Izzo

2 lbs. carrots
1 lg. onion, sliced
1 med. green pepper, diced
1 c. sugar
1 c. vinegar
1 T. salt
1 tsp. dry mustard
3/4 c. oil
1 can tomato soup
1/2 tsp. pepper

Slice, cook and drain carrots. Add onion and green pepper. Mix sugar, vinegar, salt, dry mustard, oil, tomato soup and pepper together; pour over vegetables. Chill and serve cold.

CUSTARD CORN PUDDING

Ruth Carlson

2 T. sugar
1 1/2 T. cornstarch
1 c. milk
3 beaten eggs
2 T. oleo or butter, melted
1 lb. can cream style corn
1/2 tsp. salt
Nutmeg

Mix ingredients well. Place in a greased 1 quart casserole. Put the casserole in a pan of hot water. Bake at 350° about 1 hour or until a knife inserted in the middle comes out clean.

RALPH'S CORN SUCCOTASH

Cynthia Carlson

3 c. uncooked corn kernels, or 2 pkgs. frozen niblets
1/2 c. chopped green pepper
2 T. chopped onion
3/4 stick butter

Saute. Stir for 5 minutes. Add:

2 fresh tomatoes, peeled and chopped
1 T. basil
1 1/2 tsp. salt
Pinch of sugar
Pepper

Cook covered 10 minutes. Good made ahead.

GARDEN SKILLET

Mary VanHoven

1/2 c. butter or oleo
6 sm. zucchini, cut in 1/2 in. slices
1 med. cauliflower, broken into flowerets
1 green pepper, cut into strips
1 T. instant minced onion
1 tsp. garlic salt
2 med. tomatoes, cut in wedges
1/4 c. Parmesan cheese

Melt butter and add the next 5 ingredients. Cover and simmer 5 minutes, stirring occasionally. Add tomatoes; cook 5 minutes. Sprinkle cheese on and stir. Serve immediately.

BAKED SLICED MUSHROOMS

Judy Payant

1/3 c. chopped onions
2 T. chopped green pepper
1/4 c. butter or margarine
3 eggs, beaten
3 cans sliced mushrooms, including liquid
1 1/4 c. milk
1 1/2 c. bread cubes
1/2 tsp. salt
1/4 tsp. thyme
Dash of pepper

Cook onions and green pepper in butter or margarine until tender. Combine with remaining ingredients and pour into a buttered baking dish. Bake in 350° oven for 50 to 60 minutes. Serves 8.

ONION CASSEROLE

Norma Duquaine

3 lbs. yellow onions
1 can cream of onion soup
1 box cheese Ritz crackers, crushed

Peel and slice onions thickly, 3 to 4 slices per onion. Boil until slightly tender. Drain. Layer onions, soup and crackers. Repeat layers until used up. Dot with butter. Bake at 350° until bubbly and the top is brown.

OKRA WITH TOMATOES

Annette Manno

1 1/2 lbs. okra
1 c. oil
1/2 c. vinegar
2 T. chopped parsley
2 onions
1 can tomatoes
1 tsp. sugar
Salt and pepper to taste

Remove stems from okra. Wash, drain and place in dish. Sprinkle with salt and vinegar and set aside for 1/2 hour, to prevent okra from splitting while cooking. Fry onions in oil until brown. Add tomatoes, parlsey, sugar, salt and pepper. Simmer until tomatoes are dissolved. Add okra to tomatoes mixture, placing them side by side, like canned sardines. Cover with a plate; press down. Add a little more water if already absorbed. Cover and simmer for 40 minutes or until tender.

The secret of happy living is not to do what you like, but to like what you do.

TWICE-BAKED POTATOES

Nancy Sorensen

4 lg. baked potatoes
1 1/2 c. (6 oz.) shredded Cheddar cheese
2 T. milk
1/4 c. margarine
1/2 tsp. salt
Dash of pepper
2 T. chopped chives
4 crisply cooked bacon slices, crumbled

Slice each potato in half lengthwise; scoop out centers to form a shell. Mash potatoes; combine with 1 cup cheese, milk, margarine and seasonings. Beat until fluffy. If potatoes are too dry, beat in small amounts of additional milk. Stir in 1 tablespoon chives and half of bacon; fill shells. Bake at 350°, 20 minutes. Toss remaining cheese, chives and bacon together; sprinkle over potatoes. Continue baking 10 minutes.

POTATO CASSEROLE

Louise Firebaugh

5 c. cooked, diced potatoes or frozen hash browns
2 tsp. salt
1 c. sour cream
2 c. sm. curd cottage cheese
1/4 c. finely chopped onion
Garlic powder
1/2 c. shredded Cheddar cheese

Sprinkle 1 teaspoon salt over potatoes. Mix sour cream, cottage cheese, onion, garlic powder and remaining salt together; add to potatoes. Mix well; place in greased casserole; top with 1/2 cup shredded Cheddar cheese. Bake at 350° for 45 minutes. Best if mixed the night before.

MARINATED VEGETABLES

Mary Lee Lebo

1 (8 oz.) bottle Wish Bone Italian dressing
1 pkg. Good Seasons Italian dressing

Mix into large bowl. Add:

1 bunch broccoli and stems, cut up
1 can water chestnuts, sliced
6 tomatoes, wedged
1 box mushrooms, sliced
1 c. ripe olives, halved

Chill and marinate overnight. Toss vegetables in dressing well.

When a man has a "pet peeve" it's remarkable how often he pets it.

VEGETABLE CASSEROLE — Judy Payant

2 pkgs. frozen cauliflower
1 pkg. frozen peas
1 can cream of shrimp soup
1/2 c. milk
1/2 c. grated Colby cheese
Buttered bread crumbs

Cook vegetables and drain; mix soup and milk and pour over vegetables in casserole. Top with cheese and buttered bread crumbs. Bake 30 minutes at 350°, uncovered. Serves 8.

VEGETABLE CASSEROLE — Judy Payant

2 c. frozen green beans, French cut
2 c. diced celery
1 can musrhoom soup
1/4 c. bean juice
1/4 c. celery juice
1/2 tsp. Worcestershire sauce
1/8 tsp. freshly ground pepper
2 tsp. melted butter
1/4 c. shredded almonds

Cook beans and celery separately until just tender. Drain well reserving 1/4 cup each liquid to mix with soup. Place cooked vegetables in a greased casserole. Cover with soup and water mixed and blended with seasonings. Sprinkle with almonds mixed with butter. Bake at 350° for 20 to 25 minutes or until top is bubbly and brown. Serves 6.

MIXED VEGETABLE CASSEROLE — Helen Harvey

4 pkgs. frozen vegetables, assorted or already mixed
1 can mushroom soup
1 can celery soup
1/4 lb. sliced Velveeta cheese
Buttered croutons
Oleo
Garlic salt

Cook vegetables according to package. Add the soups. Brown croutons in butter or oleo and season with garlic salt. Fill casserole by using layers of vegetables and soup combinations and slices of cheese, putting croutons on top. Bake 3/4 hour at 350°. Serves 10.

One of the hardest things to teach our children about money matters - is that it does.

ZUCCHINI CASSEROLE

Mrs. Vance Uhazie (Dorleen)

1 zucchini, cubed
1/2 c. minced onion
2/3 c. grated carrot
1/2 c. sour cream
1 can cream of chicken soup
1 3/4 c. Stove Top dressing
2 T. oil

Cook zucchini until tender. Saute' minced onion and grated carrot in oil. Mix zucchini, onion and carrot, sour cream, chicken soup together. Top with crumbs. Bake 35 to 40 minutes at 350°.

ZUCCHINI CASSEROLE PIE

Vi Rau

3 c. zucchini, sliced thin and quartered
1 c. Bisquick
1/2 c. chopped onions
1/2 c. Parmesan cheese
2 T. parsley, flaked
1/2 tsp. salt
1/2 tsp. pepper
Oregano
1/2 c. cooking oil
Dash of garlic
4 eggs

Mix all together. Butter good-sized piepan. Pour in. Bake at 350°, 45 to 50 minutes until brown and firm.

CHEESE-STUFFED ZUCCHINI WITH BECHAMEL SAUCE

Mickey Miller

12 med.-sized zucchini
1 c. finely chopped onion
1/4 lb. butter
1/2 c. seasoned bread crumbs
4 T. Parmesan cheese
Salt and pepper to taste

BECHAMEL SAUCE:
4 T. butter
4 T. flour
1 tsp. salt
White pepper
1 c. heavy cream (whipping cream)

For the sauce: Melt butter over a low heat; add flour slowly and mix. Slowly add cream while stirring constantly until thick. Add salt and pepper while stirring.

Scrub zucchini and trim ends. Slice off tops 1/3 of the way down; cook bottoms and tops in boiling water;(enough water to cover) for 13 minutes. Zucchini should be tender, but not mushy. Put under cold water to stop cooking. Scoop out pulp from top and bottom sections being careful not to tear bottom shell. Invert bottoms on paper towel to drain. Discard top sections. Mince the pulp and squeeze out as much moisture as possible.

Continued Next Page.

CHEESE-STUFFED ZUCCHINI WITH BECHAMEL SAUCE (Continued).

In a skillet, saute' onions in butter until soft and glossy but not brown. Add onion to zucchini; add Bechamel Sauce, bread crumbs, Parmesan cheese, salt and pepper to taste. Dry inside of shells. Spoon mixture into shells. Sprinkle tops with Parmesan cheese and melted butter and paprika. Bake in preheated oven of 450° for 15 to 20 minutes until hot.

SALADS

PAUL'S THREE LAYER MOLDED SALAD — Paul Dishnow, Dickinson Inn

2 pkgs. lime Jello
1 pkg. orange Jello
1 (No. 2 1/2) can pineapple
1 (No. 2 1/2) can apricots
2 (3 oz.) pkgs. cream cheese
1/2 c. chopped pecans

DRESSING:
1 c. Miracle Whip
1 c. cream, whipped
Mix together.

First Layer: Dissolve 1 package lime Jello in 1 cup hot water. Drain pineapple; add 1 cup of juice to Jello, then add pineapple and pour into 10 inch square pan; let set.

Second Layer: Dissolve 1/2 package lime Jello in 1 cup hot water. When nearly set, fold in cream cheese and whip to consistency of whipped cream. Fold in chopped pecans and pour over first layer.

Third Layer: Drain apricots and cut into small pieces. Dissolve orange Jello in 1 cup hot water. Add 1 cup of apricot juice. When nearly set, add apricots. Pour over other layers. This should be about 2 inches thick. Cut into slices and lay on side like layer cake. Serve with dressing of 1 cup Miracle Whip and 1 cup cream, whipped, and mixed together. When using a large mold for a buffet, use the third layer for the first layer and the first layer for the third so the apricots will be on top when mold is displayed.

There is no cosmetic for beauty like happiness.

PINK APPLESAUCE SALAD — Pam Foster

1/2 c. red cinnamon candies
2 c. boiling water
2 sm. pkgs. lemon Jello
2 T. lemon juice
2 c. applesauce
2 (3 oz.) pkgs. cream cheese
2 T. salad dressing
1/4 c. light cream

Dissolve candies in water. Add Jello and lemon juice and 2 cups of applesauce. Chill. Mix cream cheese, salad dressing and cream. Marble into cooled mixture.

BING CHERRY SALAD — Eliza Huron

1 can bing cherries
1 pkg. cherry Jello
1 c. cherry juice
1 c. Port wine
1 env. Knox gelatin
3/4 c. orange juice
3/4 c. pecans
Cream cheese, roll into balls
Nuts or minced parsley

Drain can of bing cherries. Dissolve cherry Jello in 1 cup hot cherry juice. Add 1 cup Port wine. Add 1 envelope Knox gelatin to 3/4 to 1 cup orange juice. Add cherries and 3/4 cup pecans. Allow to set. Garnish with small cream cheese balls rolled in chopped nuts or minced parsley.

CHERRY SALAD SUPREME — Joan Flood

1 (3 oz.) pkg. raspberry Jello
1 (21 oz.) can cherry pie filling
1 (3 oz.) pkg. lemon Jello
1 c. sm. marshmallows
1/3 c. mayonnaise
1 (3 oz.) pkg. cream cheese
1 (8 3/4 oz.) can crushed pineapple
Whipping cream, Cool Whip may be substituted

Dissolve raspberry Jello in 1 cup boiling water; stir in pie filling. Turn into 9x9x2 inch baking dish. Chill until partially set. Dissolve lemon Jello in 1 cup boiling water. Beat together cream cheese and mayonnaise. Gradually add lemon Jello. Stir in undrained pineapple. Whip 1/2 cup whipping cream or Cool Whip; fold into lemon mixture with 1 cup marshmallows. Spread on top of cherry layer; chill until set.

Optional: Top with 2 tablespoons chopped nuts.

One error brings twenty more.

CRANBERRY CUPS — Frances Trione

1 (9 oz.) can crushed pineapple
1 (No. 2 1/2) can pineapple slices
1 pkg. cherry flavored gelatin
1/4 c. sugar
1 T. fresh cranberries
1 sm. unpared orange, quartered, seeded and ground
1 c. chopped celery
1/2 c. broken walnuts

Drain both kinds of pineapple, reserving syrup. In saucepan, combine gelatin and sugar. Add water to reserved syrup to make 2 cups; add to gelatin mixture. Heat and stir till gelatin and sugar dissolve; add lemon juice. Chill till partially set; add ground fruits, crushed pineapple, celery and nuts. Pour into 8 or 9 individual molds. Chill till firm. Unmold on pineapple molds atop lettuce. Top with dollops of mayonnaise.

CRANBERRY MOLD — Ada Paige

2 pkgs. cherry Jello
1 env. plain gelatin
1 c. boiling water
3/4 c. granulated sugar
1 c. pineapple juice, from drained fruit
1 can crushed pineapple, drained
1 lb. raw cranberries
2 whole oranges, ground, rind, etc.
Walnuts, broken in pieces

Put together Jello, gelatin, sugar pineapple juice and boiling water and stir well. Add the rest of ingredients and put in salad mold. Cranberries will be better if frozen, then put through grinder. No juice is lost. Will make 2 molds.

LIME JELLO MOLD — Irene Baldinelli

1 pkg. lime Jello
1/2 c. boiling water
1 sm. can crushed pineapple, with juice
1 pkg. Dream Whip
1/2 c. milk
1 (3 oz.) pkg. cream cheese

Mix Jello and water; then add pineapple plus juice. Mix Dream Whip with milk as directed and add to first mixture. Add cheese, creamed well, and put in mold.

Food kept from going to waste sometimes goes to waist.

LIME JELLO SALAD

Grace Egizii

16 marshmallows
1 c. milk
1 pkg. lime Jello
6 oz. pkg. cream cheese
No. 2 can crushed pineapple, undrained
1/2 pt. whipped cream
2/3 c. mayonnaise

Melt marshmallows and milk in a double boiler. Pour hot mixture over lime Jello; stir until dissolved. Using electric mixer, stir in cream cheese. Add undrained crushed pineapple. COOL. Add whipped cream and mayonnaise. Mix and chill.

This will make a large mold.

PARTY SALAD

Beth Wedin

1 c. sour cream
1 can mandarin oranges
1 can pineapple tidbits
1 c. miniature marshmallows
1 c. coconut

Drain fruit and mix with other ingredients. Chill 24 hours before serving.

FRUIT SALAD

Mrs. Harvey (Margaret) Johnson

1 lg. can pears
1 lg. can white cherries
1 lg. can chunk pineapple
1 sm. pkg. marshmallows

DRESSING:

3 egg yolks
1 heaping T. sugar
1/4 c. whole milk
Juice of 1 lemon, can use concentrate

Last:

2 or 3 bananas
1/2 pt. cream

Drain juice from fruit and cut into bite-size pieces. Drain again. Add marshmallows to mixture. Set aside.

Dressing: Bring the dressing ingredients to a boil in double boiler until thick. Stir often. While dressing is hot, pour over the fruit. Refrigerate 24 hours. When ready to serve, slice 2 or 3 bananas and add to mixture. Whip 1/2 pint cream and toss lightly.

Houses are built to live in, more than to look at.

FIVE CUP FRUIT SALAD — Loretta Bilgreen

1 (15 oz.) can pineapple
1 (20 oz.) can fruit cocktail, drained
1 c. miniature marshmallows
1 c. coconut
1 carton Cool Whip
1 pkg. pistachio pudding
Nuts, optional

Mix together. Serve on lettuce leaf or in dessert dish.

EASY FRUIT SALAD — Grace Quist

1 (8 oz.) can pineapple chunks
1 (11 oz.) can mandarin oranges
1 (17 oz.) can fruit cocktail
1/2 c. coconut
2 T. lemon juice
1 pkg. lemon pudding
2 bananas
Whipped cream or substitute

Drain pineapple and oranges, but not fruit cocktail. Mix and sprinkle over mixture 1 package lemon pudding. Chill for several hours. Before serving, cut in bananas. Cover with whipped cream or substitute.

OVERNIGHT FRUIT SALAD — Mary Jane Creed

1 lg. can pineapple
2 cans white cherries
1 lb. tokay grapes
30 cut marshmallows
4 egg yolks
1/4 tsp. salt
Juice of 1 lemon
1/4 tsp. mustard
1 pt. whipping cream
1 env. Knox gelatin, optional

Drain pineapple and cut into bits. Set aside. Cook in a double boiler until thick egg yolks, salt, juice of lemon and mustard. Mix 1 pint whipping cream into dressing. Fold in fruit. (May add drained fruit cocktail and drained canned peaches, sliced; add 1 envelope gelatin sprinkled over canned fruit, if used, to soak up extra liquid). Refrigerate overnight before serving.

PINEAPPLE CHEESE SALAD — Anne Look

1 pkg. lemon Jello
1 (No. 2) can crushed pineapple, juice also
1 (4 1/2 oz.) carton Cool Whip
1 (5 oz.) jar pimento cheese spread

Dissolve Jello in 1/2 cup boiling water. Add pineapple and let thicken slightly. Then add cheese at room temperature and Cool Whip. Set in ring mold.

FRUIT PARFAIT SALAD LOG

Vilanda Anderson

1 (1 lb. 14 oz.) can fruit cocktail
1 c. salad dressing
1/3 c. sugar
1 (8 oz.) pkg. cream cheese
Green food coloring
1 1/2 c. miniature marshmallows
1/2 c. chopped walnuts
1 c. heavy cream, whipped
Lettuce

Drain fruit cocktail. Gradually add salad dressing and sugar to softened cream cheese; mix in a few drops of coloring until well blended. Fold in drained fruit, marshmallows, nuts and whipped cream.

Spoon mixture into 2 (1 pound) coffee cans). Cover and freeze. To serve, remove bottom of can with a can opener and push log out onto serving plate. Slice and serve on lettuce leaf. Makes 10 to 12 servings.

RASPBERRY SALAD

Esther Anderson

1 pkg. lemon Jello
1 c. boiling water
1 (10 oz.) pkg. frozen raspberries
1 c. applesauce

Add frozen raspberries to hot Jello mixture. Add applesauce after berries have thawed.

RHUBARB SALAD

Joanne Black

3 c. diced fresh rhubarb
1/2 c. sugar
1/4 tsp. salt
2 (3 oz.) pkgs. Jello, strawberry or mixed fruit
2 c. cold water
2 c. finely diced celery
1/4 c. lemon juice

Combine rhubarb, sugar, salt in saucepan. Cook over low heat until rhubarb is tender. Do not stir or add water. (Rhubarb makes its own juice and pieces stay whole). Then bring mixture to a boil quickly. Immediately remove from heat and add Jello, stirring until just dissolved. Then add remaining ingredients. Chill until thick. Spoon into 1 1/2 quart mold. Chill until firm.

Satan trembles when he sees the weakest saint upon his knees.

STRAWBERRY CHEESE MOLD

Betty Anderson

2 (6 oz.) pkgs. strawberry Jello
1/2 c. sugar
4 c. boiling water
3 c. cold water
1 qt. strawberries, hulled and halved
2 (8 oz.) pkgs. cream cheese, softened
2 tsp. vanilla

Dissolve Jello and sugar in boiling water and then add cold water. Chill 5 cups Jello till thickened, leaving remaining Jello at room temperature. Add strawberries to thickened Jello. Pour into a 12 cup bundt pan. Chill till set but not firm. Beat cream cheese till smooth. Gradually add reserved Jello and vanilla, beating till well blended. Spoon over gelatin in pan. Chill overnight or till firm. Unmold.

MOLDED STRAWBERRY SALAD

Patty Fox

1 (11 oz.) can crushed pineapple
2 (10 oz.) pkgs. frozen strawberries, in sweetened juices
1 lg. pkg. strawberry Jello
1 c. chopped pecans or walnuts

Heat pineapple in medium saucepan to boiling. Remove from heat. Add Jello and stir until dissolved. Add frozen strawberries and let melt, stirring occasionally. Add nuts. Pour into mold or bowl or pan and chill to set. Garnish with dollops of mixture of 1/2 mayonnaise and 1/2 cream cheese.

JELLIED WALDORF SALAD

Kathryn Ellingson

1 pkg. lemon-flavored gelatin
1 c. boiling water
1/8 tsp. salt
1/2 c. mayonnaise
1/2 c. diced celery
1 1/2 c. diced, unpeeled red Delicious or Winesap apples
1/2 c. chopped nuts
1/2 c. cream,whipped

Dissolve gelatin in hot water. Chill until thick and syrupy. Blend mayonnaise and gelatin until smooth, then add apples, celery and nuts. Fold whipped cream into gelatin mixture. Turn into 1 quart mold that has been rinsed in cold water. Chill until firm. Unmold onto salad greens.

APPETIZER SALAD (First Course)

Eliza Huron

1 (plus) env. Knox gelatine
1 c. Campbell's tomato soup
1/2 c. chili sauce
1 lemon
3 hard-boiled eggs
Celery
Lettuce or endive
Mayonnaise
Caviar

Dissolve gelatine in 3/4 cup cold water. Add hot tomato soup and cool. Add juice of lemon, chili sauce, dash of salt, diced eggs and chopped celery. Serve on lettuce or endive. Top with mayonnaise and caviar garnish.

THREE BEAN SALAD

Charlene Rahoi

1 (1 lb.) can cut green beans, drained
1 (1 lb.) can cut yellow wax beans, drained
1 (1 lb.) red kidney beans, drained
1 can Garbanzos, drained
1 sm. green pepper, finely chopped
1 sm. onion, finely chopped
3/4 c. sugar
1 tsp. salt
1/2 tsp. pepper
1/2 c. vinegar
1/2 c. oil

Mix sugar, vinegar and salt in small saucepan. Heat until sugar is dissolved and set aside. Drain beans and toss lightly with onion, green pepper, vinegar mixture and pepper. Pour oil over mixture and mix. Store in large covered container in refrigerator. Mix this salad the day before so vegetables are well marinated.

DEVILED GREEN BEANS

Lorraine Jacobs

2 pkgs. French cut frozen green beans
1 med. onion, chopped fine
4 T. butter
2 T. sugar
1/4 tsp. pepper
1/2 tsp. salt
2 tsp. mustard
2 tsp. instant bouillon
1 (3 1/2 oz.) can mushroom pieces
2 T. water

Cook beans until tender; drain. Melt butter and cook onions in butter until glassy. Add sugar, prepared mustard, salt, pepper and instant bouillon which has been dissolved in the 2 tablespoons hot water. Blend well and let simmer just until mixed. Add to cooked beans and simmer slowly for about 10 minutes. Serves 6 to 8.

MAURICE SALAD — Hazel Strock

1 c. chicken
1/2 c. ham
3/4 c. Swiss cheese
1/2 c. sweet pickles

Put 1 large head shredded lettuce in large bowl and scatter chicken, ham, cheese and pickles into it. Then add the following dressing:

1 c. salad dressing
2 tsp. onion juice
2 hard-cooked eggs, yolks only, sieved, use whites in salad

Combine and refrigerate. Thin with cream for individual use.

CORNED BEEF SALAD — Pat Saemann

Dissolve 1 package lemon Jello in 1 1/2 cup boiling water. Add 1 cup Miracle Whip salad dressing and chill until partially set. Fold in:

1 1/2 c. chopped celery
2 T. minced onion
2 T. minced green pepper
3 chopped, hard-boiled eggs
1 can shredded corned beef
Salt to taste, usually 1/2 tsp.

Pour into oiled or greased 9x9 inch pan. Chill.

ORIENTAL SALAD — Edra Dalla Grana

1 can bamboo shoots
1 can mushrooms
1 (10 oz.) can bean sprouts
1 can sliced water chestnuts
1 can French-cut green beans
1 c. pitted ripe olives
1 c. chopped onion
1 c. diced celery
1 chopped green pepper
1 head cauliflower, flowerets
2 c. sugar
1/4 c. vinegar
1 c. oil
1 tsp. salt
Dash of paprika

Drain all vegetables. Mix until dissolved sugar, vinegar, oil, salt and paprika. Pour over drained vegetables. Refrigerate overnight. Serves 10.

The only safe and sure way to destroy an enemy is to make him your friend.

SAUERKRAUT SALAD

Jeanne Moll

Put vegetables in large bowl:

1 qt. sauerkraut, drained
1 med. green pepper, chopped
1 sm. onion, diced
1 c. celery, finely chopped
2 oz. pimento, chopped

In a small bowl combine:

1 1/2 c. sugar
1/2 c. vegetable oil
1/4 c. water
3/4 c. vinegar
1 tsp. celery seed

Pour brine over vegetables and mix. Refrigerate 24 hours. Keeps for weeks in refrigerator in tightly covered jar.

VEGETABLE SALAD

Zella Poirier

1 can whole kernel corn
1 c. cut green beans
1 sm. can English peas
1 sm. onion, diced
1 sm. green pepper, chopped fine
1 c. celery, chopped fine
1 sm. jar pimento, cut fine
3/4 c. vinegar
3/4 c. salad oil
1 c. sugar
1 tsp. salt
1/4 tsp. pepper

Heat vinegar, salad oil, sugar, salt and pepper to dissolve. Add vegetables and marinate overnight.

SEVEN LAYER SALAD

Violet Hoyle

1 head lettuce, shredded
1 1/2 c. chopped celery
Green pepper, chopped
1 med. red onion, chopped
1 pkg. frozen peas, cooked and drained
1 1/2 c. mayonnaise
2 T. bacon bits
6 oz. pkg. shredded Cheddar cheese
1/2 c. sour cream

Fill large bowl with lettuce; add layer of celery, green pepper, onion and peas. Mix mayonnaise, bacon bits, sour cream; spread over vegetables. Do not mix. Cover; top with cheese; cover with plastic wrap; refrigerate for 8 hours.

Today is the tomorrow you worried about yesterday.

WILTED GREENS

Betty Anderson

6 slices bacon
1/4 c. wine vinegar
1 T. lemon juice
1 T. water
1 tsp. sugar
1 red onion, cut in circles
2 hard-boiled eggs
Lettuce

Fry bacon till crisp and crumble. Add wine vinegar to bacon grease and add lemon juice, water, sugar and heat. Pour over dry romaine lettuce and add the red onion and chopped eggs. May add croutons before serving.

CHICKEN SALAD

J.T. HOWEK

Ruth D' Andrea

1 1/2 c. chicken cut up
1/2 c. celery, sliced
1/2 c. chopped green pepper
2 eggs, hard boiled, sliced
1/4 c. chopped almonds
1 c. mayonnaise
1/2 c. peas
Few sliced cut-up pimentos

Toss all ingredients together. Chill and serve on crisp lettuce leaf.

HOT CHICKEN SALAD

Anne Look

3 c. cubed, cooked chicken
1 1/2 c. celery
3/4 c. almonds, sliced
3/4 tsp. salt
3 T. lemon juice
1 1/2 c. mayonnaise
1 can chopped mushrooms
1 1/2 c. potato chips
1 1/2 c. grated sharp cheese

Combine all ingredients, except cheese and chips. Put in casserole and cover top with chips and cheese. Bake at 400° for 10 to 15 minutes.

HAM SALAD

Avis Rigoni

1 pkg. lemon Jello
1 c. boiling water
3 T. lemon juice
2 T. sugar

Add water, sugar and lemon juice to Jello and let cool.

Add:

1 tsp. salt
2 T. ground sweet pickles
1 1/2 c. cooked ham or Spam, cubed
1 c. celery
2 T. pimento, cut
1 T. grated onion
1 can peas

Whip 1/2 cup cream and add 1 cup mayonnaise. Mix all together and put in individual molds. Serves 10.

MACARONI SALAD SUPREME

Marge Menghini

1/2 lb. sm. elbow macaroni
1 sm. onion, diced
1/4 c. celery, diced
1/2 c. green pepper, diced
1 sm. bottle pimento stuffed olives
4 sweet pickles, chopped
4 hard-cooked eggs, chopped
1 can sm. shrimp
1/2 lb. ham, diced
1/2 c. salad dressing, mixed with 1/4 c. milk
1 T. sugar
1 tsp. vinegar
1 tsp. prepared mustard
Salt and pepper to taste

Cook macaroni; drain and chill. Then add onion, celery, green pepper, olives, pickles, eggs, ham, shrimp. Combine salad dressing, sugar, vinegar, salt and pepper and mustard; toss with salad. Cover and refrigerate 24 hours before serving.

HOT GERMAN POTATO SALAD

Hazel Strock

3 c. sliced cooked potatoes, approximately 6
4 slices bacon
1 onion, chopped fine
1/4 c. cider vinegar
2 T. water
3 T. sugar
1 tsp. salt
1 T. minced parsley, optional
Pepper to taste

Cut bacon fine and fry. Brown minced onion in fat and add vinegar, water, sugar, salt and pepper. Allow to boil, then add potatoes and parsley. Heat thoroughly and serve.

HOT POTATO SALAD

Hedwig Schupp

6 med.-size potatoes
2 hard-cooked eggs, chopped
5 slices bacon, diced
1/4 c. minced onions
1 egg, beaten
1/2 c. cider vinegar
1 1/2 tsp. salt
1 tsp. sugar

Scrub and cook potatoes; drain, peel and slice while hot. Add chopped eggs and onion. Fry bacon until a delicate brown. Drain bacon fat, reserving a little. To bacon fat, add vinegar, salt, sugar and diced bacon. Reserve some diced bacon for garnish. Heat for about 5 minutes and pour over potatoes. Mix gently but blend well. Garnish with remaining bacon crumbles.

Faults are thick when love is thin.

HARVEY SLAW — Louise Rocconi

3 c. green cabbage, firmly packed
2 T. minced onion
1/4 c. sugar
3/4 tsp. salt
1/4 tsp. dry mustard
1/4 tsp. celery seed
1/4 c. white vinegar
1/4 c. peanut oil

Shred cabbage thin. Sprinkle cabbage with the onion and sugar. In a small saucepan whisk together remaining ingredients; stirring often, bring to a boil and pour at once over cabbage; mix thoroughly. Cover and chill at least 4 hours before serving. Keeps well for as long as 5 days. Makes 4 to 6 servings.

DRESSINGS

COLE SLAW DRESSING — Kay Person

1 1/2 c. sugar
1/2 c. oil
1/2 c. tarragon vinegar
1 pt. Miracle Whip
3/4 tsp. salt
Chopped onion, optional

Mix above ingredients and shake well. Keeps indefinitely in refrigerator.

FRENCH DRESSING — Mame Zaio

1 c. cider vinegar
1 c. salad oil
1 3/4 c. sugar
2 tsp. salt
1 bottle, reg. size, Heinz catsup
1/4 tsp. nutmeg
1/4 tsp. ginger
1/4 tsp. cloves
1/4 tsp. allspice
1 tsp. dry mustard
1 tsp. Lea and Perrin sauce
1 tsp. A-1 sauce
1 sm. onion, grated

Beat all ingredients well in mixer. This is especially good over sliced tomatoes.

When you get to the end of your rope, tie a knot in it and hang on.

FRENCH DRESSING

Grace Quist

1/3 c. sugar
1/2 c. catsup
1/2 c. vinegar
Juice of 1 lemon
1 tsp. salt
1 c. salad oil
1 grated onion
1 tsp. horseradish, if desired

Combine and mix well.

FRENCH DRESSING

Norma Person

1 c. Mazola oil
1/2 c. sugar
1 tsp. salt
1/3 med. onion, grated
1/3 c. catsup
1/4 c. MALT vinegar
1 tsp. paprika
1 T. lemon juice
1 tsp. garlic powder, if desired

Mix well. Makes 1 pint.

BLUE CHEESE DRESSING

Nancy Sorensen

2 triangles blue cheese
1/4 c. boiling water
1 tsp. onion juice
1 tsp. garlic juice
1/2 tsp. Worcestershire sauce
Dash of hot pepper sauce
2 c. best grade mayonnaise
1 c. or more buttermilk
1/2 tsp. salt

Dissolve cheese in boiling water and set aside for 30 minutes. Beat mixture with rotary beater until smooth. Add onion and garlic juices, Worcestershire and the rest; blend well. Store in empty mayonnaise jar for 24 hours. If mixture is too thick, thin with milk. Do not hesitate to add whatever you think it needs.

CREAMY ROQUEFORT (OR BLUE CHEESE) DRESSING

Ruth Carlson

1 c. sour cream
1 sm. onion, grated
2 c. mayonnaise
Juice of 1 lemon
1/2 tsp. garlic salt
4 oz. pkg. Roquefort or blue cheese

Combine all ingredients in a bowl except cheese and mix well with a beater. Fold in crumbled cheese. Refrigerate.

Prayer is not an attitude attained but an attitude maintained.

AUNT HELENA'S COOKED DRESSING

Jean Cummings

1 c. sugar
1 1/2 T. flour
1 tsp. dry mustard
1 tsp. paprika
1 tsp. salt
2 eggs, slightly beaten
1 c. vinegar

Stir and thicken in double boiler or in pan directly on burner, while stirring. When cool, add to Miracle Whip, other dressings, sour cream, etc. for any potato salad, vegetable salads, fish or meat salads, or fruit salads. Use undiluted or only slightly undiluted in deviled eggs. Fine for sandwich spreads too.

SALAD DRESSING

Kay Rochon

1 egg yolk
1 tsp. salt
1/2 T. dry mustard
2 T. flour
2 T. sugar
Dash of pepper
2 T. vinegar
1 tsp. butter
1/2 c. milk

Mix dry ingredients. Add liquids. Cook over medium heat until thick, stirring constantly. Can be thinned with milk or vinegar. Refrigerate.

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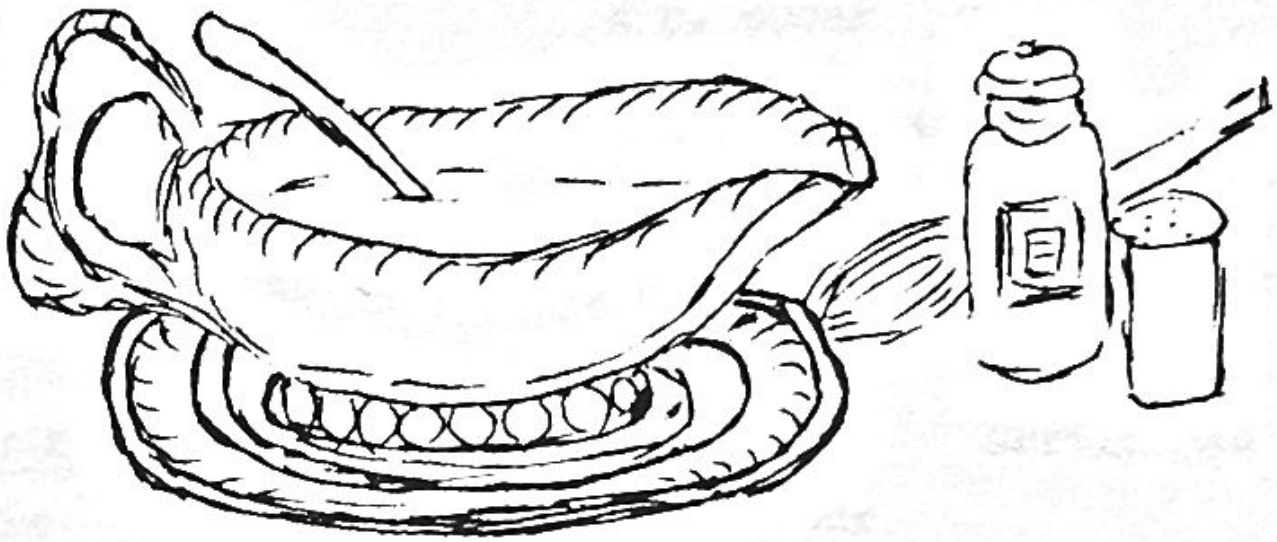
MISCELLANEOUS



MISCELLANEOUS

BARBECUE SAUCE FOR SPARE RIBS OR MEATS

Gwen Daly

2-3 lbs. ribs, cut in serving pieces
3/4 c. catsup
3/4 c. water
2 T. vinegar
2 T. Worcestershire sauce
1 T. salt
1/2 tsp. black pepper
Cayenne
Onion, finely chopped
Clove garlic, chopped

Mix together all ingredients. Place ribs in roaster or Dutch oven. Cover meat with barbecue sauce. Bake 1 1/2 to 2 hours at 350° until meat is tender; about 1/2 hour before serving remove meat to a shallow pan. Coat with sauce from roaster; allow to brown in oven.

CHILI SAUCE (Good with Pasties)

Maxine Oberdorfer

30 tomatoes
6 pears
6 peaches
6 onions
2 c. celery
1 lg. red pepper
1 lg. green pepper
4 c. sugar
2 T. salt
1 qt. vinegar
1/3 box mixed spices, put in a bag

Cook ingredients 40 minutes until thick. Can and process in jars.

MUSTARD SAUCE (Excellent with Ham)

Gertie Mae Stearns

2 egg yolks
1 c. coffee cream
2 tsp. dry mustard
1/4 c. vinegar
2 T. flour
1/2 c. sugar
1/2 tsp. salt

Scald 3/4 cup of cream in double boiler; mix dry ingredients with egg yolks and remaining cream. Pour scalded cream into this. Turn into double boiler and cook till thick. Remove from heat. Heat vinegar and add to egg-cream mixture.

Kindness is becoming at any age.

RAISIN SAUCE FOR BAKED HAM

Elsie Scheibe

1 T. butter or oleo
2 T. cornstarch
1 c. water
1/4 c. brown sugar
1/2 c. seedless raisins
1/4 c. orange juice
1/2 lemon, juice and grated rind
Dash of salt

Make a sauce of butter, cornstarch and water; add sugar and raisins. Cook slowly 15 minutes. Add orange juice, salt, lemon juice and grated rind. Slice meat; arrange on platter. Pour sauce over meat. Serves 4 to 6.

SWEET AND SOUR SAUCE

Ora Martin

Grape jelly
Chili sauce

Equal parts of grape jelly and chili sauce. Heat mixture till it begins to bubble. Stir to blend well. Use with mini meatballs, hot dogs, Vienna sausage or cocktail sausages.

PRESERVED CHILDREN

Elsa Brule

1 lg. field
6 children
Pinch of brook
Pebbles
2-3 sm. dogs

Mix children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bathtub!

BRANDIED CRANBERRIES

Kay Person

1 lb. (4 c.) cranberries
2 c. sugar
1 c. water
1/4 c. brandy

Combine everything but brandy. Cook 5 or 10 minutes until sugar is dissolved and berries pop. Cool and add brandy. WILL KEEP A LONG TIME IN REFRIGERATOR. Thickens as it cools. Good with pork, chicken, turkey or topping on ice cream.

Ideas are funny little things.
They won't work unless you do.

SPICY CRANBERRY CHUTNEY

Louise Rocconi

4 c. (1 lb.) cranberries
1 c. seedless raisins
1 2/3 c. sugar
1 T. ground cinnamon
1 1/2 tsp. ground ginger
1/4 tsp. ground cloves
1 c. water
1 med. (1/2 c.) onion, chopped
1 med. apple, pared, quartered
1/2 c. thinly sliced celery

Combine cranberries, raisins, sugar, cinnamon, ginger, cloves and water in large saucepan. Cook 15 minutes until berries pop and mixture thickens. Stir in onion, apple and celery; simmer 15 minutes longer until mixture is thick. Cool; refrigerate. Good with poultry or pork.

CARROT RELISH

Mrs. Vance (Dorleen) Uhazie

2 lbs. carrots
1 lg. onion
1 lg. pepper
2 stalks celery
1/3 c. oil
3/4 c. vinegar
1/2 c. sugar
1 c. tomato soup or sauce
Salt and pepper to taste

Cook carrots until tender, then cut. Chop onion, pepper, celery until fine. Heat oil, vinegar, sugar and tomato soup or sauce to boiling. Pour this hot mixture over vegetables and refrigerate. Makes 1 quart.

FREEZER BREAD AND BUTTER PICKLES

Harriet Tremain

2 qts. sliced cucumbers
1 onion, sliced
2 T. canning salt, not iodized
1 1/2 c. sugar
1 1/2 c. vinegar

Put together cucumbers, onion and salt; let stand at least 2 hours. Drain and do not wash. Add sugar and vinegar. Mix and stir well. Pack into plastic containers and freeze. Can double or triple recipe. Very Good!

Love cannot be wasted. It makes no difference where it is bestowed, it always brings in big returns.

BREAD AND BUTTER PICKLES

Margaret LaFave

4 qts. cucumbers, sliced thin
6 white onions, sliced thin
1/4 c. salt
2 cans pimentoes, for color
3 c. white vinegar
5 c. sugar
1 1/2 tsp. turmeric
1 1/2 tsp. celery seed
2 T. mustard seed

Layer cucumbers, onion and pimentoes with salt; cover with ice cubes; let stand for 3 hours. Drain well. In a saucepan, bring the vinegar, sugar, turmeric, celery seed and mustard seed to a boil. Add drained cucumber mixture and cook until transparent. Pack in sterile jars.

AUNTIE EMMA'S DILL PICKLES

Marion Feldhausen

1 3/4 c. sugar
3/4 c. white vinegar
1/4 c. water
1 med. onion
1 qt. kosher dill pickles, no garlic

Drain pickles, trim ends and cut into chunks. Use a container larger than 1 quart. Put sugar, vinegar and water and let stand until sugar is dissolved, shaking occasionally. When sugar has dissolved, add pickle chunks. Let stand 2 to 3 days before serving.

TO PRESERVE A HUSBAND

Be careful in your selection; do not choose too young, nor too old, and take only such varieties as have been reared in a good moral atmosphere.

When once decided upon and settled, let that part remain forever settled, and give your entire thought to preparation for domestic use. Some insist on keeping them in a pickle, this may make them sour, hard or sometimes bitter. Others are constantly getting them in hot water. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles and flavored with kisses to taste. Then wrap well in a mantle of charity. Keep warm with a steady fire of domestic devotion and serve with peaches and cream.

When thus prepared they will keep for years.

Submitted by Jeanne Moll from The Forget-Me-Not Club Cookbook, St. James Church, Quincy, Illinois.

RHUBARB JAM

Harriet Tremain

8 c. diced rhubarb
6 c. granulated sugar
1/2 c. water
2 pkgs. strawberry Jello

Bring rhubarb, sugar and water to a full rolling boil. Remove from heat and add strawberry Jello. Keep refrigerated.

CRANBERRY-ORANGE MARMALADE

Connie Allen

5 c. cut-up oranges
1 lemon, sliced thin
1 lb. fully ripe cranberries
6 1/2 c. sugar
1/3 bottle Certo
1 1/2 c. water
1/8 tsp. soda

Prepare oranges and lemons. Add 1 1/2 cups water and soda. Simmer covered 20 minutes; stir. Add cranberries; simmer covered 10 minutes. Add sugar and mix well and over high heat bring to a rolling boil; boil hard 1 minute, stirring constantly. Remove from heat and stir in Certo. Skim off foam with metal spoon. Stir and skim for 5 minutes to prevent floating fruit. Ladle into glasses. Cover at once with paraffin. Makes about 10 glasses.

POT-O-GOLD MARMALADE

Elsie Scheibe

1 orange
1 lemon
1 c. water
2 T. lemon juice
1 lb. (about) fully ripe fresh apricots
1 lb. (about) fully ripe fresh nectarines
7 c. (about 3 lbs.) sugar
1/2 bottle (3 fl. oz.) Certo

Cut orange and lemon in half and remove seeds. (Do not peel). Chop fine. Simmer chopped fruit in water and lemon juice for 20 minutes. Meanwhile, peel apricots and nectarines; pit and slice very fine. Add enough of apricots and nectarines to the simmered mixture to make 4 1/2 cups. Turn into a 4 or 5 quart pan. Stir in sugar. Over high heat bring to a full, rolling boil and continue boiling for 1 minute. Remove from heat. At once stir in pectin. With large metal spoon skim and stir for 5 minutes. Ladle quickly into hot, sterilized glasses and cover with paraffin. Yields 9 1/2 pint glasses.

MY MOTHER'S "PINE-COT" MARMALADE — Catherine Bonner

1 lg. can skinned apricots
1 lg. can pineapple slices or chunks
4 c. sugar
Lemon juice, as desired
Pistachio nuts or slivered almonds

Stone the apricots. Slice pineapple and apricots fine. Combine 1/2 the juice or less, from each can with 4 cups sugar. (Go easy on the juices). Gently simmer for 1/2 hour or until mixture is glazed. Add lemon as desired. When removed from the stove, add either pistachio nuts or slivered almonds when the mixture cools. Apricot puree, produced by simmered dried apricots run through a sieve may be added for extra apricot pigne and greater density.

RASPBERRY JELLO GREEN TOMATO JAM — Margaret Erickson

2 c. blended green tomatoes
2 c. sugar
1 sm. pkg. raspberry Jello

Boil tomatoes and sugar on low heat for 10 minutes. Remove at once. Add 1 small package raspberry Jello. Stir well. Pour into sterilized jars or small oleo tubs with covers. Keep refrigerated or may be frozen. Any berry Jello can be used so the tomato seeds look at home.

SNOW PANCAKES — Gloria Boyce

1/2 c. buttermilk pancake mix
1/2 c. milk
1 egg
1 T. melted butter

Blend and mix well to make a rather stiff batter. Leave uncovered at room temperature to "develop" at least 15 minutes or until mealtime. Just before you're ready to make the pancakes and while the griddle is heating, go out (better yet - send one of the children) and scoop up 1 cup of clean snow. Fold lightly into batter and make according to directions on package of pancake mix. Makes about 12 (4 inch) griddle cakes.

Do not worry about whether or not the sun will rise.
Be prepared to enjoy it.

DUMPLINGS FOR SOUP — Margaret LaFave

4 eggs
1 1/2 c. flour
1 tsp. salt

Mix all ingredients together; drop by 1/2 teaspoonful into the boiling soup.

OLD-FASHIONED EGG NOODLES — Ora Martin

1 egg, beaten
2 T. milk
1 1/4 c. all-purpose flour
1/2 tsp. salt

In bowl combine egg, milk and 1/2 teaspoon salt. Add enough of the flour to make a stiff dough. Roll thinly on a floured surface. Let stand 20 minutes. Roll up loosely. Slice 1/4 inch wide. Unroll cut noodles; spread out. Let dry 2 hours. Use in your favorite recipe which calls for noodles.

PICKLED BEETS — Ruth Anderson

2 lbs. red beets
1 c. sugar
1/2 c. lemon juice
1/4 c. vinegar
1/4 c. water

Cook beets in boiling water until just tender. Peel and slice, or if desired, leave whole; combine sugar. lemon juice, vinegar and water. Simmer 5 minutes. Pour over beets in glass or plastic container. Cover and refrigerate several days before serving. Makes 1 quart.

PICKLED EGGS — Norma Deyaert

12 hard-boiled eggs, peeled
2 c. white vinegar
1 c. sugar
2 T. reg. mustard
1/2 c. water
1 T. celery seed
1 T. mustard seed
6-8 whole cloves
2 lg. onions, sliced
1 T. salt

Slowly blend vinegar and mustard. Add water, sugar, salt, seeds and cloves. Simmer 10 minutes and cool. Pour over cooked eggs with sliced onions. Let stand 3 to 4 days. Refrigerate.

A person who is always finding fault, seldom finds anything else.

FISH — Victoria Negro

Cook fish; boiled, fried or baked. Add salt, pepper and 2 bay leaves. Pour 1 quart vinegar and 2 parts water. Boil 5 minutes. To each quart bottle, add a slice of lemon and a slice of raw onion. Smelts are very good. Sugar may be added.

CREAMY SAUCE MIX (Easy White Sauce Prepared Mix) — Nora Kearney

1 1/3 c. dry milk
3/4 c. flour
1 tsp. salt

With pastry blender, cut in 1/2 cup margarine till pea size. Refrigerate in tightly covered container till needed. Makes enough sauce mix for 6 cups, medium white sauce.

To make 1 cup medium white sauce: In saucepan thoroughly combine 1/2 cup of Mix and 1 cup cold water. Cook and stir over medium heat till mixture is thick and bubbly.

BEEF JERKY — Norma DuQuaine

4-5 lbs. lean beef, round or sirloin tip
4 c. boiling water
1/3 c. salt
1 T. Tabasco
1/2 tsp. garlic powder
1 T. oregano
1 T. liquid smoke
1 T. coarse black pepper

(You can substitute hickory smoked salt for regular salt if you do not have liquid smoke).

Slice meat 1 to 1 1/4 inches wide and 3/16 inch thick. Marinate in a mixture of boiling water, salt, Tabasco, garlic powder, oregano, liquid smoke and coarse black pepper. Marinate at least 1 hour, longer if you wish. Place on oven racks, single layers only. Bake at 150° for 12 hours.

CUSTARD (Micro-Wave Recipe) — Betty Nelson

1 3/4 c. milk
1/4 c. sugar
3 eggs
1/4 tsp. salt
1/2 tsp. vanilla
Cinnamon and nutmeg garnish

Combine and beat with rotary beater milk, sugar, eggs, salt and vanilla. Pour into 6 ounce custard cups; fill 3/4 full. Sprinkle cinnamon and nutmeg on top. Cook on DEFROST 15 to 16 minutes. Let stand 5 minutes before serving.

MEAT LOAF (Micro-Wave Recipe) — Betty Nelson

1 lb. ground beef
1 egg, beaten
6 saltine crackers, crushed
1 sm. minced onion
1 tsp. minced parsley
3/4 tsp. salt
1/4 tsp. pepper
1/4 c. chopped green pepper
1/4 c. celery
1/2 c. tomato juice
1/4 c. catsup

Rub loaf pan with garlic. Mix all ingredients, except catsup; spoon lightly into pan. DO NOT PACK. Cook covered for 6 minutes, turning after 3 minutes. Spoon on catsup; cook 5 minutes more.

AMERICAN SWISS FONDUE — Connie Aldridge

1 clove garlic, halved
8 oz. grated Cheddar cheese
8 oz. grated Swiss cheese
3 T. flour
Dash of nutmeg
1 c. dry white wine
Cubes of crusty French bread

Rub a 2 quart casserole with cut garlic. Discard. Shake cheese, flour and nutmeg together in small bag. Measure wine into casserole. Microwave at 50% power (medium) 3 to 4 minutes until wine is hot but not boiling. Stir in cheese mixture. Microwave 6 to 8 minutes, until smooth, stirring vigorously every 2 minutes with fork or wire whip. Serve hot with bread cubes for dipping. Serves 4.

PORCUPINE MEATBALLS — Jan Davidson

1 lb. ground chuck
1 can tomato soup
1/2 c. water
1 c. pkg. Minute Rice
1 egg
1 tsp. onion salt

Mix together beef, rice, 1/2 can (1/2 c.) soup, egg, water and onion salt. Shape into 12 balls and arrange into 12 balls and arrange in circle in a glass 9 or 10 inch pie plate. Cover with wax paper. Microwave at Hi, 7 to 9 minutes - rotating dish 1/2 turn after 4 minutes.

TOPPING:

1/2 c. tomato soup, undiluted
2 T. catsup
1 tsp. prepared mustard

Spoon topping over meatballs. Microwave at Hi, 2 to 4 minutes to heat. Very easy and quick!

SAVORY ONION CHICKEN — Jan Davidson

1 (2 1/2-3 1/2 lb.) chicken, cut up
1/3 c. melted butter
1 pkg. (1 env.) dry Lipton onion soup mix

Dip chicken in butter. Coat with dry soup mix and put in a microwave-proof 12x8x2 inch dish with skin side up with thick meaty pieces to the outside edge of the dish. Microwave at Hi for 18 to 22 minutes until meat is tender and done. Let stand 5 minutes before serving. Makes about 4 servings.

SWEET TART APPETIZER FRANKS — Jan Davidson

1 (10 oz.) jar currant jelly
1 (6 oz.) jar prepared mustard
2 lbs. franks, cut into 1 inch pieces

In 3 quart casserole stir together jelly and mustard. Microwave at Hi for 1 to 2 minutes until mixture can be stirred smooth. Stir in franks, stirring to coat each piece. Cover. Microwave at Hi for 4 to 6 minutes stirring after 2 minutes until franks are hot. Serve immediately. Makes about 80. Good for parties.

BRATWURST — Vicki Zini

1 lb. pork, loin
1/2 lb. veal
1 1/2 tsp. salt
1 tsp. pepper
1/2 tsp. grated nutmeg
1/2 tsp. mace
Pork casings

Grind twice with seasonings. Add 1/2 cup water. Mix by hand and fill casings.

OPEN FACE BACON, TOMATO AND CHEESE SANDWICH — Connie Aldridge

For each sandwich:
2-3 slices bacon, halved
1 slice bread
2-3 slices tomato
1 slice cheese

Microwave the bacon. While bacon is standing, toast bread; place on paper napkin. Lay thin tomato slices on toast; add bacon and top with cheese. Place sandwich and napkin on foil in oven. Microwave at high 15 to 35 seconds, watching through the oven door, until cheese melts. Serve whole as a sandwich or cut in fingers to serve as an appetizer.

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ETHNIC

ETHNIC

BOHEMIAN KOLACHY

Vivian Larson

2 c. scalded cream
1/2 c. butter
1/2 c. sugar
1/4 tsp. salt
1/8 tsp. mace
Rind of 1/2 grated lemon peel
4 egg yolks
1 pkg. yeast
5 c. flour

To the scalded cream add butter, sugar, salt, mace, lemon peel and egg yolks. Dissolve yeast in 1/4 cup tepid water and add to above. Add flour. Let mixture rise until double in bulk. Roll out 1/2 inch thick in floured board. Cut with biscuit cutter and arrange on greased pan. After they have raised, press with finger in center of each round and fill indentations with prune, apricot or cheese filling. Cheese filling as follows:

CHEESE FILLING:

3 c. cottage cheese
1/2 tsp. grated lemon peel
1 tsp. vanilla
1 c. cream
3 T. melted butter
2/3 c. sugar
3 T. flour
Pinch of salt

Put cottage cheese through a food mill and add lemon peel, vanilla, cream and melted butter. Mix sugar, flour, salt and add to above. Bake at 375° for 10 minutes.

LEHTO'S CORNISH PASTIES

Sherry Dillard

3 c. sifted flour
Salt and pepper
3/4 c. shortening and lard, mixed
1/4 c. scraped suet
Water
1 1/4 lbs. sirloin steak, diced or 1 lb. ground chuck
4 med. potatoes, sliced
2 med. onions, sliced
1/4 c. rutabaga, sliced

Sift flour into mixing bowl; add shortening, lard, suet and cut in until coarse crumbs are formed. Add just enough water to make soft dough, then divide into 4 parts; roll or pat out into good-sized circle. Combine meat, potatoes, onions and rutabaga; divide mixture and place on one side of pasty rounds; sprinkle with salt and pepper; fold remaining pasty over filling; seal edges together. Bake at 375° for 45 to 50 minutes, reducing heat during last 15 minutes to about 350°.

CORNISH PASTIES

Mrs. Harry Wright
Submitted by Annie Wright Vicenzi

CRUST:

3 1/2 c. sifted flour
3/4 c. lard
1/2 c. ground suet
1 tsp. salt
1/2 c. cold water

Blend together; divide into 6 parts; roll dough the size of a medium pie plate, about 9 inches.

FILLING: (Per Pasty)

1 c. raw potatoes, cut up small
1/4 lb. flank steak, cut up small
2 T. chopped onions
2 T. ground suet
Salt and pepper
2 T. chopped rutabaga, optional

Put filling on 1/2 rolled dough; fold over; seal edges well. Bake 15 minutes at 375°, then 45 minutes at 350° until nicely browned.

Mr. and Mrs. Harry Wright were born and raised in Callington, Cornwall, England, the birthplace of the Cornish pasty. They came to Iron Mountain in 1908.

PASTIES

Violet Hoyle

3 c. sifted bread flour
1 c. lard
1 tsp. salt
1/2 c. cold water
1 1/2 lb. lean beef
1/2 lb. lean pork steak
3 med. potatoes
2 med. onions
1/2 med. rutababa, optional

Combine flour, lard, salt and water for pie crust. Cut up beef, pork, potatoes, onions and rutabaga. Roll out dough as for a pie. Half of the above mixture lay on crust; fold over half; crimp edges; make hole in center. Bake 1 hour at 325°. By cutting dough into 5 pieces this recipe will make 5 pasties.

Any man who is too busy to pray is busier than God intended him to be.

COUSIN JACK COOKIES (Cornish) Ruth Mitchell
Submitted by Kathy LaPoint

3 1/2 c. flour
3 1/2 tsp. baking powder
3/4 c. shortening
1/2 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. vanilla
1 c. sugar
2 eggs
1 c. currants
1/2 c. milk

Mix dry ingredients together; add shortening, eggs, milk and currants. Roll and cut. Bake 10 minutes in a 400° oven.

These are also known as "Heavy Cookies".

ENGLISH POTATO CAKE (Cornish) Dorothy Davey
Submitted by Kathy LaPoint

2 c. mashed potatoes
3 c. flour
3/4 c. sugar
1 tsp. salt
1 tsp. baking powder
1/2 tsp. nutmeg
2 c. finely chopped suet
1 c. currants
1/2 c. butter or shortening

Boil enough potatoes to make 2 cups,mashed. Sift together flour, sugar, salt, baking powder and nutmeg. Add suet, currants and shortening to dry ingredients. Take potatoes from boiling water and add to flour mixture. Mash this quickly with a fork and mix in well, using your hand if necessary. Mixture should clean from sides of bowl. Press onto a cookie sheet. If too stiff to do so, add a small amount of cream. Spread small amount of melted butter on top. Bake until brown, about 35 minutes at 375°.

CORNISH BISCUITS (Currant Cookies) Kay Rochon

1/2 c. lard
1 c. brown sugar
1 egg
1 c. currants
1/2 tsp. nutmeg
1 tsp. salt
3 c. flour
1/2 c. sour milk
1 tsp. soda
1/2 tsp. baking powder

Mix all ingredients. Roll to 1/2 inch. Cut in desired shape. Place on greased cookie sheet and sprinkle with sugar. Bake at 350° for 15 minutes.

At a great bargain make a pause.

SAFFRON BUNS (Cornish)

Dorothy Davey
Submitted by Kathy LaPoint

2 cakes (2 T. dry) yeast
1/16 oz. Saffron
2 c. shortening
1 lb. currants or raisins
1 tsp. nutmeg
2 c. white sugar
10 c. flour
2 T. salt
1/2 c. orange or lemon peel
1 qt. lukewarm liquid, including 1 c. saffron water and 1/2 c. yeast water

Cover Saffron with 1 cup boiling water; cover and let steep 1 hour. Soften yeast in 1/2 cup lukewarm plus water. Sift dry ingredients together. Cut in shortening. Add fruit and peel. Drain water from Saffron (press out fibers) and save 1 cup of this water. To Saffron water and yeast, add enough lukewarm water or milk to measure 1 quart. Then add this liquid to dry ingredients until a very soft dough is formed, using a wooden spoon. Dough will be like thick muffin dough

Grease over top of dough and side of bowl. Let rise until doubled. Do Not Knead Dough! Makes 75 buns. Bake in 400° oven about 25 minutes.

OLD ENGLISH SUET PUDDING (Cornish)

Dorothy Davey
Submitted by Kathy LaPoint

1 c. suet, chopped or ground
1 c. plus 2 T. packed brown sugar
1/2 c. milk
2 eggs, well beaten
1 c. raisins
1 1/2 c. currants
1 c. mixed peel, lemon, orange and citron
1 c. sifted all-purpose flour
1 tsp. soda
1 tsp. salt
1/2 tsp. nutmeg
1 tsp. cinnamon
1/4 tsp. mace

Mix together suet, sugar and milk. Add eggs. Mix fruits and peels with 1/4 cup of flour. Mix and sift remaining dry ingredients. Add to suet mixture. Mix well.

OLD ENGLISH METHOD: Wet a square cloth and wring out until just damp. Put cloth in a bowl. Pour mixture onto cloth and tie into a ball, leaving a bit of space in cloth, but secure tie tightly. Set down in kettle of boiling water and boil 3 1/2 to 4 hours.

Continued Next Page.

OLD ENGLISH SUET PUDDING (Continued).

OTHER METHOD: Turn mixture into a greased or oiled pudding mold and steam on top of stove 2 1/2 hours. A tightly covered can with a metal lid can be used. Place container right in water. After pudding has steamed or boiled (as in first method) invert onto serving dish.

SAUCE:

1/2 c. brown sugar
4 T. cornstarch
4 T. butter
1/4 tsp. salt
2 c. boiling water
2 tsp. vanilla extract

Simmer over low heat until clear and thickened, stirring constantly. Add butter and vanilla extract. Serve warm over warm pudding.

GRANDMA JOHNSON'S FINNISH RIESKA (Bread) Submitted by: Grandaughter, Sherry Dillard

2 c. lukewarm water, potato water if possible
1 c. milk
1 pkg. Fleischmann's dry yeast
5 c. flour
3 T. sugar
2 tsp. salt
2 T. melted shortening

Add yeast to milk and water; let set until yeast disappears. Add flour and stir until lumps are gone. Let rise until twice as high, about 1 hour. Then add sugar, salt and melted shortening. Then powder with flour and roll out fairly thin. Poke with fork and bake on flat tin at 350° for 30 minutes. Makes 2 flat round loaves about 2 inches high.

GRANDMA'S FRENCH CANADIAN TURKEY DRESSING Betty Mitchell

1 lb. ground beef and chopped giblets, browned
1 med. onion, chopped
1 med. apple, pared and sliced thin
1 pkg. unflavored bread cubes
2 tsp. cinnamon
2 tsp. cloves
2 tsp. allspice
Salt and pepper to taste

Mix all ingredients together adding warm water and melted butter to hold.

Envy shoots at others and wounds herself.

CANADIAN CHRISTMAS PIE

Merle Nelson

Pie crust for 9 in. pan
2 T. shortening
3/4 c. onion, fine
2 cloves garlic or garlic salt
1 lb. ground lean pork or 1/2 veal or 1 lb. pork sausage
Pimento, sliced and drained
1 c. white sauce
2 tsp. Worcestershire sauce
1 1/2 tsp. seasoned salt
1/8 tsp. allspice
Some black pepper
1/2 c. milk
1/2 c. water

Brown meat in shortening; add onion and garlic. Add remaining ingredients and blend well; pour into pie crust. Top with 2 cups diced chicken or turkey. Put on top crust and brush with egg and bake at 375° for 40 to 45 minutes. Makes 8 wedges.

FRENCH MEAT PIES (Grandma Verrette's Recipe)

Dee Cowell

2 1/2 lbs. pork, ground
1/2 lb. beef, ground
1 lg. onion
Salt and pepper
Boil potatoes and mash

DOUGH:

3 c. flour
1/4 tsp. salt
1/2 tsp. baking powder
1 c. lard

In a kettle saute' meat and remaining ingredients. Add a little water to start. Cook until no red color. Set aside. Boil potatoes and mash. Add to meat about 1/2 cup to one pie. This recipe makes 3 pies; 1 pound makes 1 pie.

Cook pies at 400° for about 15 minutes, then reduce heat to 350° and cook until crust is light tan; approximately 1 hour total cooking time. Freeze pies immediately. Reheat in slow oven for serving.

There's no experience less rewarding than saying thanks to a voice recording.

GERMAN COFFEE CAKE — Mary Jane Creed

1 c. sugar
1/2 c. oleo
2 c. flour
1/4-1/2 tsp. salt
1 tsp. ginger
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
1 egg
1 c. sour cream or buttermilk
2 tsp. molasses
1 tsp. soda

Cream together sugar and oleo. Then add flour, salt, ginger cinnamon, cloves and nutmeg. Mix these ingredients and set aside 1/2 cup mixture for top of cake,before baking. Then add 1 egg, sour cream or buttermilk, molasses and soda to first ingredients and mix thoroughly. Pour into greased 9x13 inch pan. Sprinkle reserved topping over batter and bake about 1/2 hour, or until top center springs back when pressed.

APPLE KUCHEN (German) — Judy Trump

DOUGH:
1 c. flour
1/2 c. soft butter
1/4 c. sugar
1/2 tsp. salt

TOPPING:
1 c. sugar
2 T. flour
1/2 tsp. cinnamon
4 T. soft butter

Mix flour, butter, sugar and salt in a bowl with electric beater for a short while until ingredients blend and form a dough. Press dough with fingers into bottom and up side of ungreased 7x11 inch pan. Bake at 350° for 15 minutes. Remove from oven and cool slightly. Fill with peeled, sliced apples. Mix sugar, flour, cinnamon and butter together with a fork and sprinkle evenly over apples. Bake at 350° for 30 minutes. Cover Kuchen with foil and bake 15 minutes more. Remove from oven and uncover.

And all the love of all the parents and the total sum cannot be multiplied enough times to express God's love for me, the least of his children.

NAFF KUCHEN

Verna Wedin

1 c. milk
1 tsp. sugar
1 1/2 oz. yeast
1/2 tsp. salt
3 c. flour
1/2 c. butter
3/4 c. sugar
3 eggs, separated
Rind of 1 lemon, grated
1 tsp. vanilla
1/2 c. candied fruit
1/2 c. raisins
1/2 c. chopped walnuts

Scald milk and cool to lukewarm. Add 1 teaspoon sugar, yeast, salt and 1 cup flour. Let rise 1 hour. Cream together butter and sugar; add egg yolks, lemon and vanilla. Add yeast mixture and add remaining flour, raisins and candied fruit. Beat egg whites and add to above. Sprinkle chopped walnuts in bottom of buttered 8 inch tube pan or fluted torte pan. Pour in dough and let rise 1 hour. Bake at 350° for 45 to 50 minutes.

GERMAN SAUERKRAUT AND SPAETZELS

Toni Cummings

Sauerkraut
Pork

Boil meat (pork roast, chops or spare ribs) until well done. Pour off all but a little water. Squeeze juice off the kraut and put on the meat. Let meat cook in kraut for a couple hours on low heat. In a small frying pan, fry 1 tablespoon diced onions in 1 tablespoon Crisco until onion is transparent. Take a little flour and stir into the onion (not too thick). Stir until mixture has color. Remove meat from kettle and add flour and onion mixture to sauerkraut. Replace meat and put on low heat.

Spaetzles make dough from 2 cups flour, 2 eggs and salt by adding enough water to make quite a stiff dough. Cut dough in small pieces into boiling salt water. Boil for 5 minutes. Skim spaetzles from water and place into bowl of cold water. Melt a stick of butter or margarine. Crush several rounds of Holland Rusk to form crumbs. Add melted butter to crumbs and stir well. Drain spaetzles and place in a piepan. Pour crumbs-butter mixture over spaetzles and heat in 325° oven for 15 minutes.

The best evidence of the Bible's being the Word of God is to be found between its covers.

IRISH SODA BREAD

Virginia H. Payant

3 c. sifted flour
2/3 c. sugar
1 T. baking powder
1 tsp. soda
1 tsp. salt
1 1/2 c. raisins
2 eggs, beaten
2 c. buttermilk
2 T. melted butter

Sift flour, sugar, baking powder, soda and salt together. Add raisins. Blend eggs, buttermilk and butter. Add to dry ingredients. Mix, just until moistened. Pour into 2 small greased bread pans. Bake at 350° for 1 hour.

ANTIPASTO

Pauline Brouillette

1 qt. sm. pickling onions
1 qt. cauliflower
1 qt. celery
1 qt. cucumbers or pickles
1 qt. carrots
1 qt. olives, black and green
1 qt. mushrooms, cooked
1 qt. green and red peppers
1 qt. green tomatoes, if desired
1 qt. string beans, also yellow beans, if desired
1 qt. peas, if desired
2 lg. cans tomato paste
3 lg. cans tuna fish, anchovies, if desired
7 T. flour
7 T. sugar
1/2 c. salt
1 T. allspice
Parsley
1 pt. olive oil
1 c. vinegar

In a large kettle or container, add vinegar and tomato paste; simmer gently while adding olive oil. Add thickening of flour, sugar, salt and spice; boil for 20 minutes. Add above vegetables that have been cut in chunks and that have been precooked in salted water. Blend all this mixture gently; while it is boiling, add enough hot water to keep vegetables from sticking together and from sticking to the bottom of the kettle. Cook 20 minutes. The last 10 minutes, add broken tuna fish. Stir. Pour into sterilized jars. In this recipe you may omit a vegetable if you desire and you may add more of another if you wish. For instance, add more tuna fish and variety of olives or pickles. Omit the green tomatoes or peas and add more peppers and onions.

Weatherman to friend: "Good morning, possibly".

ITALIAN ANTIPASTO

Jo Gannon

1/2 c. catsup
1 (2 oz.) can filet of anchovies
1 clove of garlic, grated
1/2 c. olive oil or Mazola oil
1/4 c. vinegar
1 lg. can black olives
1 (5 oz.) jar white pickled onions, drained
1 (8 oz.) can tuna fish, flacked
1 c. sliced sweet pickles
1 (2 oz.) can mushrooms, buttons or pieces
1/2 c. cooked carrots
1/2 c. cooked celery, chopped

Place catsup, anchovies, garlic, oil and vinegar in pan and heat to boiling point and boil 1 minute. Then add remaining and bring to boil 1 minute; remove and cool.

ANTIPASTO

Marge Menghini

1 qt. cauliflower
1 qt. carrots
1 qt. celery
1 qt. green peppers
1 qt. red peppers
1 qt. sweet pickles
1 qt. green tomatoes
1 qt. olive oil
1 qt. vinegar
8 oz. anchovies
1 lg. can tomato conserve
3 T. sugar
3 1/2 T. flour
1 qt. mushrooms
1 qt. green olives
1 qt. pickling onions
1 qt. black olives
1 qt. green beans
10 oz. sardines
2 lg. cans tuna

Cook vinegar and tomato conserve. Add oil. Cook all vegetables separately. Put all vegetables in the conserve mixture and bring to a boil. Reduce heat and add sardines and tuna. Put in clean sterilized jars and seal.

BISCOTI

Ruth D'Andrea

12 eggs, beat thoroughly in a bowl
1 c. melted butter
1 c. oil
2 1/2 c. sugar
10 c. flour, use extra flour when kneading
2 tsp. lemon extract
3 T. baking powder
2 T. anise seed
1 tsp. salt

Make a well on board with flour; add sugar, baking powder and salt. Put eggs, melted butter, oil and extracts in well. Pick flour up gradually with hands until dough is ready for kneading. Knead dough until well blended.

Continued Next Page.

BISCOTI (Continued).

Let dough stand under bowl for about 1/2 hour or more. Shape into long roll; place 3 on a cookie sheet. Bake at 350° for 20 minutes. Remove and cool slightly before slicing to re-toast. To re-toast set oven at 450° and toast for 5 to 6 minutes. Watch this process carefully, so as not to overtoast.

BISCUTTI'S — Joyce Bertoldi

4 eggs
1 c. sugar
1 c. Mazola oil
1 tsp. vanilla
1 tsp. almond extract
4 c. flour
1 tsp. salt
2 1/2 tsp. baking powder
1/2-3/4 c. ground walnuts

(*This can be made using 1 teaspoon vanilla, 1 teaspoon anise and 1 teaspoon anise seed, instead of the walnuts).

Beat eggs until foamy. Add sugar and beat. Add oil and flavorings. Add flour, salt and baking powder and mix well also nuts. Refrigerate about 1/2 hour. Divide dough into 4. Roll out on floured board - 4 long rolls. Place 2 on each ungreased cookie sheet and pat down so it looks like long loaves. Bake at 350° for 20 minutes. Slice at an angle; lay on cookie sheets and return to 400° oven to toast, about 8 minutes. Turn to toast both sides.

CIAMALONE ITALIAN CAKE — Joyce Romagnoli

3 c. flour
1 c. sugar
3 tsp. baking powder
1/4 tsp. salt
Stick of butter
3 lg. eggs, beaten
1/4 c. milk
1/4 tsp. anise oil or seed
1 jigger whiskey
Rind of 1 lemon

Mix well on well-oiled board. Bake in greased bread pan or pietin. Sprinkle with sugar before baking. Bake 30 minutes in 350° oven.

Don't tell me that worry doesn't do any good. I know better. The things I worry about don't happen.

CHAMBILONE (Italian Coffee Bread) — Jane Mariucci

1/2 c. butter or oleo
3 lg. eggs or 4 sm. eggs
1 c. sugar
1 1/2 c. reg. flour
1 1/2 c. cake flour
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
3/4 c. milk
1 tsp. vanilla
1 tsp. PURE lemon extract
1 1/2 tsp. oil of anise
1 tsp. anise seed, optional

Cream butter, sugar and eggs in mixer until fluffy. Sift flours, baking powder, salt and soda together. Add to butter mixture alternately with 3/4 cup of milk and all the flavorings. The dough will be slightly on the thick side. Place dough in an ungreased 10 inch tube pan. Bake at 350° about 35 to 40 minutes or until golden brown. Let bread cool for about 1 hour before it is removed from pan. Serve just as it is or a simple butter frosting can be put on it if desired.

FETTUCCINI ALFREDO — Vicki Zini

1/4 c. salted butter, melted
1/2 c. heavy cream
8 oz. (1 c.) Parmesan cheese
Whole black pepper, ground, lg. amount

Cook egg noodles. Heat pan and pour in melted butter, heavy cream (low flame) and add noodles and cheese. Stir well. High flame; add cream sauce and serve on heated plate.

To make Cream Sauce: Melt 2 tablespoons butter and 2 tablespoons flour. When smooth, add 1 cup warm milk slowly, stirring constantly. Beat in 1 egg yolk and 1/2 teaspoon salt and 1/2 cup grated American cheese; cook until cheese is melted.

BAKED LASAGNE (Italian) — Alice Picucci

1/2 lb. Italian sausage
1/2 lb. ground beef, chuck
1 lb. mozzarella cheese, shredded
1 lb. mild brick cheese, shredded
1 pkg. dumpling egg noodles
1 (29 oz.) can tomato sauce
Parmesan cheese

Brown meat and add tomato sauce; simmer for 30 minutes. While this is cooking, boil noodles for approximately 7 minutes (Do not overcook). Then drain. Layer a 9x13 inch casserole dish (spoon a small amount of sauce in bottom of pan) alternating noodles, sauce and cheeses. Sprinkle Parmesan cheese on top and bake at 350° for 30 minutes.

ITALIAN FRETELLEI (Cauliflower in Batter) — Joyce Romagnoli

FRITTERS:

1 cauliflower, cut each floweret in half

Soak cauliflower in salt for 1/2 hour. Cut in flowerets. Place in pan with 1/2 cup water and 1 teaspoon salt. Cover. Bring to steaming point on high heat. Then reduce heat to low. Cook for 10 minutes. Do not overcook. Cook until slightly firm.

FRITTER BATTER:

1 c. flour, sifted	2 eggs, beaten
1/2 tsp. salt	1 T. oil
1 tsp. baking powder	1/2 c. milk

Sift flour with salt and baking powder. Mix together the well-beaten eggs, melted shortening or oil and milk and add to flour mixture. Mix together thoroughly.

Drain cauliflower and let cool. Drop each floweret into fritter batter and gently coat cauliflower with batter. Carefully drop into hot oil. Fry. When brown on one side turn to other. Press down gently to flatten them a little. Fry each one until golden brown. Drain on absorbent paper and salt; serve.

ITALIAN MEAT LOAF — Idea Burkart

1 1/2 lb. lean ground beef	2 eggs
6 slices toasted bread	6 T. grated Parmesan cheese
4 T. chopped fresh parsley	2 tsp. salt
Sm. clove garlic or garlic powder	1/2 tsp. pepper
	1 sm. chopped onion

Soak toasted bread in water for 7 to 10 minutes. Squeeze dry. Add to meat. Add parsley and garlic. Then add eggs, cheese, salt, pepper and onion. Form into a loaf; bake at 350° about 1 hour.

A penny saved is still an art
That keeps budgets from falling apart.

PASTA FAZUULT — Rose Brisson

2 T. Italian sausage drippings
1 can great northern beans, drained
1 tsp. onion, minced
2 c. cooked soup pasta
1 c. spaghetti sauce
Salt and pepper to taste

Combine all ingredients in heavy saucepan; add water to cover; simmer 30 minutes. Makes 4 servings.

POTATO DUMPLINGS (Italian Style) — Yola M. Gianunzio

2 c. flour
2 c. mashed potatoes
2 tsp. baking powder
1 tsp. salt
1 egg

Add baking powder and salt to flour; sift together on board or into bowl. Add mashed potatoes and egg and work into dry ingredients. Add just enough water to be able to make into a loop. Cut into strips; roll on board and cut. Drop into boiling water and let cook 2 minutes after rising to the top. Cover with spaghetti sauce after draining water off. Sprinkle with Italian grating cheese.

ITALIAN BEEF — Vicki Zini

6 lb. rump roast, rolled and remove fat

Take garlic and insert into meat (pierce meat with ice pick or knife). Season with salt and pepper, oregano and basil. Put into a slow cooker or Dutch oven. Slice onions and some bay leaves on top of roast. Add at least 2 cups of water. Cook until medium-well and then slice thin. Layer and season and put in broth and cook until done.

PIZZELLI (Italian Wedding Cookies) — Pauline Brouillette

7-8 c. flour
7-8 tsp. baking powder
1/2 lb. butter, do not use oleo
6 eggs
2 c. sugar
2 tsp. vanilla
2 T. brandy

Italian Pizzelli Iron is Necessary.

Melt butter in pan. Sift flour and baking powder. Beat eggs until foamy. Add sugar to eggs and beat; add cooled butter and vanilla to eggs. Add flour to egg mixture and mix well.

Put dough in refrigerator a few hours before making cookies. Heat pizzelli iron!

PIZELLIS "ALA" JĀNA (Italian) — Jane Mariucci

6 eggs
1 tsp. oil of anise
1 tsp. pure lemon extract
1 tsp. vanilla
1 stick oleo
1/2 c. Mazola oil
1 1/2 c. sugar
5 1/2-6 c. flour
3 tsp. baking powder
1 tsp. salt

Mix dough very well. It should be rather soft. Form balls about 1 1/4 inches in diameter. Place on electric pizelli iron. Two can be made at a time. If a non-electric iron is used, only 1 can be made at a time. Bake as you would waffles. Only keep the dough in the irons a very short time. This recipe will make about 6 to 7 dozen.

POLENTA WITH MEAT — Victoria Negro

Cook corn meal until very thick. Fry ground meat and add onion, salt and pepper. In a casserole alternate a layer of meat and corn meal. Over all pour a can of tomato sauce. Bake 20 to 25 minutes in a medium oven.

RAVIOLI — Jennie Rigotti

STUFFING:
1/2 lb. veal
1/2 lb. pork
1/2 lb. beef
1/2 lb. chicken
1 Italian sausage
1 average onion
1 sm. slice salt pork
Salt and pepper
Grated cheese

DOUGH:
3 eggs, well beaten
Salt to taste
Flour to make easy rolling

SAUCE:
1 Italian sausage
Sm. piece veal
Sm. piece beef
Sm. can tomato paste
Tomato sauce to thicken
Cheese

Stuffing: Cook all the ingredients until well cooked; bone meat and put through meat grinder.

Dough: Put eggs, salt and flour together for dough-like consistency. Let stand 1/2 hour before rolling. Roll out pieces into thin thin sheets. Use a ravioli cutter to make uniform-sized ravioli.

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RAVIOLI (Continued).

Put 1 full teaspoon of stuffing in each piece of ravioli dough. Press the edges with fork to hold tight. Set aside; let dry a couple of hours. You can freeze them at this point. This recipe makes around 100 ravioli.

Sauce: Bring the sausage, veal, beef, tomato paste and sauce to a boil. Let cook until well done. Cook ravioli 10 minutes in boiling water; drain well and cover with sauce.

RAVIOLI

Grandma Verrette
Submitted by Dee Cowell, Daughter

RAVIOLI DOUGH:
1 qt. (4 c.) flour
5 eggs
2 pinches salt
5 eggshells water

MEAT:
2 lbs. veal roast
2 lbs. pork roast
2 lbs. beef roast

SAUCE:
2 lg. cans tomatoes
2 bay leaves
1/2 tsp. allspice
4-5 eggs
1/2 tsp. nutmeg
2 cans tomato paste
1 med. can spinach
2 slices hard bread
1/2 tsp. cinnamon
1/2 c. Italian grated cheese

Ravioli Dough: Make a well in the middle of the flour and add eggs and water. Stir little by little.

Meat: Roast meat with 2 medium onions, 2 cloves garlic, salt and pepper, 2 bay leaves and 1/2 cup celery leaves. Roast until tender and save gravy.

Sauce: 3 large cans tomatoes, strained; simmer until thick, about 1 1/2 hours. Add strained meat juices; cook together with 2 bay leaves, 1/2 teaspoon allspice, 2 cans tomato paste for 1/2 hour.

When the roasts are cool, grind the meats together into a bowl. Grind in 1 medium-size can spinach and 2 slices hard bread that has been soaked in the spinach juice. Add 4 to 5 eggs (until meat holds together), 1/2 teaspoon cinnamon, 1/2 teaspoon nutmeg, 1/2 cup Italian grated cheese. Roll dough until very thin (spaghetti machine works well). Cut in strips about 3 inches. Put balls of meat on strips 1 inch apart. Fold dough over meat and cut with a ravioli cutter or wine glass; put on floured trays; place in freezer. When frozen, bag in plastic bags, 20 in each bag.

Continued Next Page.

RAVIOLI (Continued)

To Cook: Add 2 tablespoons salt to boiling water. Boil frozen ravioli for 1/2 hour until tender. Remove ravioli with slotted spoon to colander. On dish put a layer of sauce and Italian grated cheese; cover with ravioli; top with grated cheese. Serve with Italian bread and salad. When serving chicken, add some chicken gravy to the sauce and cook.

ITALIAN SPAGHETTI — Pauline Brouillette

5 T. chopped salt pork
Oleo or oil
1 sm. chopped onion
Bit of garlic
1 sm. bay leaf
Parsley
Salt and pepper to taste
1 1/2 lb. chuck roast or chicken or meatballs
1 can tomatoes
1 can tomato paste and tomato sauce such as Hunt's

1. Render salt pork with oleo or oil in heavy saucepan.
2. Add meat which has been cut into serving portions.
3. Brown meat and add onion, garlic, salt, pepper, parsley and bay leaf.
4. Brown and stir meat continually until onion begins to disintegrate.
5. Add tomatoes and paste, stirring frequently.
6. Cook until meat is tender; add a bit of water if sauce is not of the right consistency during cooking. Serves about 5.

TORCHETTI'S (Italian Cookie Somewhat Like Spritz)-Rose Frendewey

4 c. flour
1/2 lb. oleo
1/2 c. sugar
*2 eggs
2 tsp. baking powder
*1/2 c. canned milk
1 tsp. vanilla
1 tsp. almond flavoring

*Eggs and milk should be about 2/3 cup.

Mix flour, oleo and sugar together with pastry blender till well mixed. Add other ingredients and mix till a smooth dough. Break off small pieces and roll with fingers to form crescents, figure eights or circles. Roll in sugar (at Christmas, use colored sugar). Bake at 375° until brown, 12 to 15 minutes.

Watch!

ZAMBOLIONI — Jennie Rigotti

6 egg yolks
4 T. sugar
1/2 c. Marsala wine, sweet
Whipped cream
Shaved chocolate
Sugar cookies

Place egg yolks and sugar in top of double boiler. Beat with egg beater or electric beater until light and creamy. Gradually beat in wine. Set in double boiler; beat until mixture thickens, 3 to 5 minutes or until mixture holds its place. Do not overbeat. Pour into glasses. Top with whipped cream; garnish with shaved chocolate. Serve with sugar cookies.

PAT KOTONIA'S RUGLACH (Greek Pastry) — Pat Kotonias
Submitted by Sherry Dillard

2 c. sifted flour
1/2 lb. butter
1 egg yolk
Pinch of salt
3/4 c. sour cream
3/4 c. sugar
1 tsp. cinnamon
3/4 c. chopped nuts

Combine flour, butter, egg yolk, salt and sour cream. Roll into a ball; sprinkle with flour and wrap in wax paper and refrigerate overnight to 5 days. (The nice thing about this is you can do it way ahead of time and cut only 1/4 of the ball and use it each day - or 1/2). When you feel like baking, then take whatever amount of dough, roll into a round circle on floured board. Roll thin - a little thinner than pie crust. Combine sugar, cinnamon and nuts. Sprinkle this on your rolled-out circle of dough. Cut into slender pie wedges and roll from wide end of each toward tip end of triangle. Place each on cookie sheet. Will hold a lot on each sheet. Bake at 375° for 20 to 25 minutes.

SPINACH KUGEL — Dora Cohodes

1 lb. pkg. Klusky noodles
1/2 lb. pareve margarine
6 eggs, beaten
2 c. Coffee Rich
1 pkg. dry onion soup
3 pkgs. drained, chopped spinach
Dash of pepper

Cook noodles according to recipe on package. Melt margarine and pour over warm noodles, then sprinkle onion soup on this mixture; stir in spinach. Combine beaten eggs, pepper and Coffee Rich. Add to noodles. Pour into greased 2 quart Pyrex pan and bake at 350° for 45 minutes. Freezes well.

LECKACH (Honey Cake) — Dora Cohodes

3 eggs
1 c. sugar
2 T. vegetable oil
1 c. honey
1 c. cold strong coffee
3 c. cake flour
2 tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. nutmeg
1/2 c. chopped nuts
1/2 c. raisins

Beat eggs. Add sugar and oil. Combine coffee and honey. Sift together dry ingredients and add to egg mixture, alternately with coffee and honey mixture. Stir in nuts and raisins. Pour into greased and lightly floured 9 inch tube pan. Bake at 325° for 70 minutes. Remove from oven and cool on a rack. Makes 12 servings.

MATZO BALLS — Lorraine Cohodes

4 eggs, beaten
1/2 c. water
1/3 c. shortening, melted
1 tsp. salt
Dash of pepper
1 c. matzo meal

Combine eggs with water and shortening. Add salt and pepper; mix well. Add matzo meal, small amounts at a time. Refrigerate 1 hour. Form into balls and cook in salted boiling water for 45 minutes. Drain and serve in chicken soup.

LEBANESE YOGURT — Susan Bennett

2 qts. milk
3 T. commercial yogurt, or starter

Heat milk on medium heat until it just comes to a boil; stir constantly. Remove from heat and cool to almost lukewarm. You should be able to hold your finger in to the count of 10. Add the commercial yogurt and stir well. Cover pan with lid and wrap with towels to preserve heat. Let sit out at room temperature for at least 6 hours. Remove cover; stir, and place in refrigerator. Keep some for starter for your next batch.

Does your faith move mountains, or do mountains move your faith?

LEBANON BAKLAVA

Mrs. Mike (Rose) Jacobs
Submitted by Doris Jacobs

1 lb. box Phyllo dough
FILLING:
1 lb. walnuts or pecans, ground
SYRUP:
1 c. water
1 tsp. lemon juice
3/4 lb. melted unsalted butter
1/2 c. sugar
2 c. sugar

Cook syrup until real thick. Divide dough in half. Brush baking pan with melted butter. Put 1 pastry sheet on bottom of pan and brush with butter. Repeat until you have piled half of the dough, brushing each sheet with butter. Mix nuts and sugar; put over bed of pastry sheets. Then add rest of pastry sheets on top of nuts. brushing each sheet with melted butter. Cut into diamond-shape, with sharp knife. Bake in a slow oven for 2 hours until brown. Pour syrup over hot baked pastry.

LEBANON MEAT LOAF

Mrs. Sadie Jacobs
Submitted by Doris Jacobs

1 1/2 c. washed whole wheat, squeeze water out
2 1/4 tsp. salt
1 1/2 lb. ground beef or lamb
1 tsp. cinnamon
1/2 tsp. pepper
1/2 tsp. allspice
2 med. chopped onions

Mix together and put through fine meat grinder. Add few drops of cold water and mix thoroughly. Put into 8x10 inch or 9x12 inch cake pan. Cut down the center and make diagonol cuts across. Pour 1/2 cup of oil on top, and bake 375° oven for 3/4 hour until real brown.

CASSEROLE

Mrs. Mike Abraham
Submitted by Doris Jacobs

1 1/2 lb. chopped meat, lamb, beef or pork
1/4 tsp. pepper
1 tsp. salt
2 med. onions
1/4 tsp. allspice

Fry and then simmer for 30 minutes with tomato sauce. Slice 3 squash (1/4 inch); fry and salt. Put layer of squash in 8x10 inch pan and fill with meat sauce and tomato sauce, small can, about 2 or 3 cups sauce. Pour over casserole 4 beaten eggs, salt, and pepper and 3 tablespoons milk. Mix egg mixture well. Bake 15 or 20 minutes in 400° oven until egg covering is cooked. Any spaghetti sauce may be used for filling also, about 3 to 4 cups.

LEBANESE YOGURT (Ravioli)

Mrs. Nora Jacobs
Submitted by Doris Jacobs

DOUGH:

1 c. flour
1 T. oil
Pinch of salt
Some water

Roll thin; cut rounds with glass and put filling and press into ravioli.

FILLING:

1 lb. ground lamb or chuck
1 sm. onion
Pepper
Salt

Cook until brown. Take 3 cups yogurt and add 3 cups water. Add 1 egg, pinch of salt; beat well. Put in large kettle; stir to a boil. Drop in ravioli and cook 15 to 20 minutes. Stir often so doesn't curdle.

BOILED GRAPE OR CABBAGE LEAVES

Mrs. Nick Khoury
Submitted by Doris Jacobs

1 lb. grape leaves
1 1/2 lb. ground lamb or beef
1 sm. diced onion
2/3 c. washed rice
1/2 tsp. pepper
1 tsp. salt
1/4 tsp. cinnamon, optional
3 qts. tomatoes or 4 (8 oz.) cans sauce

Mix all ingredients together except tomatoes and grape leaves or cabbage. Pour hot water over cabbage or grape leaves and drain. Easy to roll. Put 1 teaspoon filling in grape leaves and roll like cigars. In large kettle use a trivet and bones from meat in bottom. Line rolled leaves in rows in kettle. Add tomatoes or sauce on top, with 1 teaspoon salt. Put small dish over them to hold down. Pour water over dish till covered. Boil 30 minutes, till rice is done.

LEBANESE POCKET BREAD

Doris Jacobs

3 1/2-4 c. flour
1 1/4 c. warm water
1 tsp. salt
1 pkg. dry yeast
2 T. cooking oil
1/4 tsp. sugar

In large bowl put 1 1/2 cup of flour and yeast. Combine warm water, oil, salt and sugar. Add to yeast mixture. Beat 3 minutes with electric mixer. Add in enough flour to make stiff dough. Cover and let rise 45 minutes. Divide into 8 or 10 balls. Roll into 5 or 6 inch rounds. Roll from center to edges, (not back and forth or doesn't puff). Let rise 30 minutes. Bake on hot sheet, in 500° or 450° oven, for 4 minutes.

LEBANESE MEAT PASTIES

Mrs. J. N. (Nora) Jacobs
Submitted by Doris Jacobs

Regular bread dough

Let rise and roll dough; cut with large glass.

FILLING:

1 1/2 lbs. lamb or chuck steak, cut fine
3/4 tsp. pepper
1/4 tsp. allspice
1/4 c. lemon juice or vinegar
2 lg. onions
1 tsp. salt
1/4 tsp. cinnamon, optional

Cook meat filling till brown. Add vinegar or lemon juice. Add few pine nuts, ground, optional.

Put 1 tablespoon of filling in each piece of cut dough; seal into a triangle. Fry in oil on both sides, 3 or 5 minutes, or bake in well-oiled pan for 20 or 25 minutes at 425°. Put some oil on top before baking, to brown.

STUFFED SQUASH (Cusa)

Mrs. Susan Khoury
Submitted by Doris Khoury

1 1/2 lb. lamb or beef chuck
1 sm. onion, diced
3/4 c. rice, washed
1 1/2 tsp. salt
1/4 tsp. pepper
1/2 tsp. cinnamon or allspice, optional
1 qt. tomatoes or sauce

Hollow out inside of small squash with butter knife and save outside to put filling in. In large bowl, put rice, chopped meat, onion and seasonings. Mix together. Add 1/2 cup tomatoes. Fill squash 3/4 full so rice can expand. Put trivet in bottom of 4 quart kettle and bones if any. Put squash stuffed standing them up. Add tomatoes and water to 1 inch of top of squash. Cook 30 minutes. Use scooped out squash other ways.

A recipe that is as old as time itself,
Yet always delightfully new.
They call it simply friendship;
Beloved, tried and true.

NORWEGIAN CHRISTMAS BREAD

Dorothy Elscott

2 cakes yeast, dissolved in 1/2 c. warm water
2 c. milk
1 c. sugar
1/2 tsp. salt
1 1/4 c. oleo or substitute
3 c. flour
15 cardamon seeds, ground fine
3 eggs
1 c. minced citron
1 1/2 c. seeded raisins, partly white
Mixed Christmas fruit, toss with flour

Scald milk; cool. Add sugar, oleo, salt, yeast and flour. Beat well; let rise for 1 hour in a warm place. Add cardamon, floured fruit and well-beaten eggs and just enough flour to handle the dough. (Dough must not be stiff). Knead thoroughly and let rise until light. Stir down and fill bread pans half full. Let rise again until double in bulk. Bake at 400° for 10 minutes. Reduce heat to 325° and bake 50 minutes longer.

SCANDINAVIAN PORK PATE

Vivian LeFevre

1 (16 oz.) can sauerkraut, drained and chopped
4 c. chopped apples
1 lb. ground pork
1 lb. ground pork fat or 1 lb. additional ground pork
2 tsp. salt
1 tsp. lemon rind
1 tsp. pepper
1 tsp. mace
1 tsp. cinnamon
1 egg
1/2 c. red currant jelly, sieved

Preheat oven to 375°. Grease an 8 cup ring mold. In a large bowl combine all ingredients except currant jelly, stirring until well blended. Pack into mold and bake 1 hour at 375°. Cool 20 minutes. Unmold onto platter. Cool. Brush with jelly; chill until serving time. Serve with fingers of rye bread and jellied cranberries. Serves 10 to 15.

Note: This can be made in advance and frozen.

Hear about the farmer who kept his hens in a clothes-dryer? He was hoping they'd lay ready-made omelettes.

NORWEGIAN LIVER PATTIES — Anna Hebert

1 lb. BEEF liver
3 med. raw potatoes
1/2 c. suet
2 tsp. salt
1/8 tsp. pepper
1/4 tsp. ginger
Pinch of nutmeg
1 T. flour
Few drops of onion juice

Put raw liver, potatoes and suet through medium blade of chopper. Potatoes should be about 1 cup. Add salt, spices and onion juice. Mix well. Drop by spoonfuls into a little hot fat in skillet. Flatten to about 1/4 inch thick. When brown, turn and brown other side. Serve with bacon if you wish. Good cold too.

POTECA - SLAVIC WALNUT BREAD (Pronounced "Paw-Teetza or Pava Teetza") — Rose Frendewey

1 pkg. yeast
1/4 c. warm water
3/4 c. lukewarm milk
1/4 c. sugar
1 tsp. salt
1 egg
1/4 c. shortening
3 1/2-3 3/4 c. flour

Dissolve yeast in water. Stir in milk, sugar, salt, egg, shortening. Mix in flour until dough is easy to handle. Turn out on a floured board; let stand 10 minutes. Knead until smooth and elastic. Round up in a greased bowl, greased side up. Cover with a damp cloth. Let rise till double in bulk - 2 hours. Punch down. Round up on floured board and cover to rest 15 minutes.

FILLING:

1/4 c. soft butter
1/2 c. brown sugar, packed
1 egg
1/4 c. milk
1/2 tsp. vanilla
1/2 tsp. lemon extract
2 c. chopped walnuts
1/4 c. honey, approximately

Mix thoroughly the butter, brown sugar, egg. Stir in milk, vanilla, lemon extract. Blend in finely chopped walnuts and honey. Roll out on floured board the dough until it is almost paper thin. Spread on filling. Roll up like a jelly roll and place on a greased cookie sheet in crescent shape. Let rise about 1 hour (till imprint is left when touched). Bake at 325° for 40 to 45 minutes.

SWEDISH CARDAMON ROLLS — Vivian Larson

2 c. milk
5 T. shortening
1 tsp. salt
1/2-3/4 c. sugar
2 eggs
9 crushed cardamon seeds
1 pkg. dry yeast
5 3/4 c. flour

Heat 2 cups milk. Add shortening, salt, sugar. Remove from heat and add eggs, cardamon seed and 1 package dry yeast dissolved in 1/4 cup tepid water. Add flour and make into rolls. Put in a greased pan and bake at 350° for 20 minutes. Let rise 1 hour before baking.

FLASK PANKA (Oven Pancake) Swedish — Vi Rahm

3 eggs
1 c. flour
1 c. milk
1 tsp. salt
2 T. sugar
3 slices (1/4 lb.) lean salt pork

Cut up pork in small pieces; place in 8x12 inch pan. Place under broiler to brown while mixing batter. Beat eggs, salt, sugar; add milk and flour alternately and pour mixture into hot pan with pork pieces well browned. Bake in a hot 425° oven for about 20 or 30 minutes. Serve with berries or maple syrup.

PAPA'S GLÖGG (Swedish Christmas Drink) — Ruth Carlson

2 qts. claret wine
1 qt. port wine
1 level T. whole cloves
4-5 cinnamon sticks, broken
12 whole cardamon seeds, break shells
Large handful of raisins
2 handfuls loaf sugar, not the Dots
Pint bottle California brandy

Put the claret and port wine in a large kettle and bring to a boil. Add the following (tied in a cloth bag); whole cloves, cinnamon sticks, cardamon seeds and raisins. Put the 2 handfuls of loaf sugar on a large wire strainer, pour 1/2 pint of California brandy over sugar and ignite. Let sugar drip through, pushing it with a large spoon. Put cover on top to stop burning. Add rest of brandy. Cook until hot. Remove spice bag. Serve very hot, in small cups, with fresh raisins and blanched almonds.

SWEDISH BAKED POTATOES

Norma Person

6-8 oblong med.-size potatoes
3 T. butter
Salt
1/4 c. grated Parmesan cheese or Swiss cheese
2 T. bread crumbs

Peel raw potatoes. Lay them on cutting board and cut in thin slices ALMOST through. Leave bottom uncut so it holds together. Melt 3 tablespoons butter in baking pan; place potatoes in butter salt and baste some of butter over potatoes. Bake in a hot 400° to 450° oven for 20 minutes. Baste occasionally. Take out and sprinkle cheese and crumbs. Bake another 25 minutes or until done.

SWEDISH RYE BREAD

Marian Carlson

1 c. water
2/3 c. white sugar
2 T. butter
1 T. salt
1/4 c. molasses
1/2 tsp. soda
2 c. buttermilk
2 1/2 c. rye flour
2 yeast cakes
1/4 c. warm water
1 tsp. sugar
1 tsp. fennel seed, optional
1 tsp. anise seed , optional
1 T. grated orange rind , optional

Put water, sugar, butter, salt, molasses, seeds and rind in pan and bring to a boil. Add soda to buttermilk and add to hot mixture. Put rye flour into a large bowl and gradually add liquid mixture, beating smooth. Add dissolved yeast with teaspoon of sugar. Put in enough white flour to make a firm dough. Place in greased bowl and let rise until doubled in bulk.

Punch down and let rise again. Form into 3 loaves. Put in greased pan and let rise again until double in bulk. Bake for 35 minutes at 375° and brush top with butter. (White flour amounts to 5 or 5 1/2 cups).

The only way to settle a disagreement is on the basis of what's right - not who's right.

EMPANADAS - Argentine

Vi Osojnicki

1 1/2 c. minced onions
1/2 c. shortening
1 lb. ground beef
1/4 c. seedless raisins
1/2 c. sweet red pepper, chopped
1 tsp. salt
1/4 tsp. oregano
1/8 tsp. pepper
6 hard-cooked eggs, chopped
5 c. flour
3/4 c. butter or margarine
1 c. water
2 dozen stuffed green olives
1 egg, slightly beaten
1 tsp. sugar

In a skillet, saute' onions in shortening until golden. Add meat and cook stirring frequently until lightly browned. Add raisins and red pepper, 1/2 teaspoon salt, pepper and oregano; blend thoroughly. Cool. Add hard-cooked eggs. Chill for at least 1 hour. Sift together flour and remaining salt. Cut in butter until mixture resembles coarse meal. Add water, a little at a time, stirring lightly with a fork using just enough water to hold together. Shape into balls. Chill for 30 minutes.

Roll dough 1/4 inch thick. Cut into circle about 3 1/2 inches. On half, place an olive and round tablespoon of mixture. Fold dough. Seal edges. Bake at 450° for 20 minutes.

LASAGNE COSTA RICAN

Ligia Hernandez
Submitted by Marion Feldhausen

1 pkg. lasagne noodles
2 lbs. chicken, cubed, or turkey
1 bottle (3 c.) milk
1/2 lb. butter
2 T. flour
1 pt. sweet cream, half and half
Parmesan cheese, grated
Mozzarella cheese
5 hard-cooked eggs
1/4 lb. salami

Make a white sauce with milk, flour and half the butter. Add chicken. Place in a cakepan in layers.

Layer 1. White sauce, noodles and mozzarella cheese.

Layer 2. Salami, white sauce and noodles.

Layer 3. Hard-boiled eggs, sliced, white sauce and noodles.

End with a layer of noodles and white sauce. Each layer should also have bits of butter and Parmesan cheese sprinkled over it. Pour the half and half over all. Bake at 350° for 1/2 hour.

SPANISH GAZPACHO

Toni Cummings

2 1/2 lbs. soft tomatoes
1 lg. cucumber
1 lg. onion
1 lg. green pepper
French bread, 1/2 loaf
3 cloves garlic
Handful mashed cumin seed
1/2 c. olive oil
Vinegar
Handful of salt

Put tomatoes, cucumber, onion, green pepper and cut-up bread in blender. Add cut-up garlic. Combine cumin seed, olive oil, vinegar and salt. Blend together and add a little water. Add to blender mixture and blend again. Chill at least 1/2 hour before serving. Cut up tomatoes, peppers, cucumbers, onions, carrots, etc. and put into separate bowls. These will be added to bowls of gazpacho at the time of the meal.

SPANISH PAELLA

Toni Cummings

Take 1 3/4 teacups of rice, double the amount of water and boil 20 minutes. Fry a small chicken in pieces but use no flour. Set aside. Cut some pork into cubes (no fat) and fry. Add this to the chicken (either whole pieces or deboned). Use 3/4 cup olive and fry one chopped green pepper, one diced tomato and one whole onion. (Take the onion out later).

Fry the rice just a little, adding juice of 1/2 lemon. Take one bouillon cube and about 1/8 tablespoon of saffron in 1/2 cup of boiling water. Mix everything together. Put one can of shrimp on top and reheat. Deck with hard-boiled eggs. Don't cover when reheating.

SWEDISH BRULE PUDDING

Alice Dahlstrom

3/4 c. sugar
3 c. milk
4 eggs
1/2 tsp. vanilla

Brown sugar in skillet. Pour into round casserole. Add milk to hot skillet and let come to a boil. Beat eggs; add vanilla. Add hot milk. Pour over sugar in casserole. Bake in pan of water for about 1 hour or until knife comes out clean.

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